



# GUSTAVO

TERRACE BAR & KITCHEN

## December Menu 2026

2 COURSE  
SET MENU

£35

3 COURSE  
SET MENU

£38

### STARTERS



#### CHICKEN, APRICOT & PANCHETTA TERRINE

Grilled apricot, apricot chutney, toasted sourdough & honey balsamic glaze.



#### WHIPPED GOAT CHEESE

Red wine reduction, beetroot, orange segment.



#### BBQ DUCK SATAY

Anise-marinated duck breast, carrot, cucumber, sugar snap pickle & satay sauce.



#### GARLIC CHILLI KING PRAWNS

Chilli and garlic infused white wine sauce, king prawns. Served with toasted sourdough.

### MAINS COURSE



#### ROAST NORFOLK TURKEY WITH ALL TRIMMINGS

Orange & mustard marinated turkey, pigs in blankets, stuffing & seasonal trimmings.



#### 21 DAYS DRY AGED 8OZ SIRLOIN

Served with chunky chips and peppercorn sauce.

(£4 SUPPLEMENT)



#### SPINACH & PAK CHOI ORZO (VE)

Creamy orzo with spinach, pak choi, fennel & roasted butternut squash.



#### VENISON LOIN WITH BLACKBERRY JUS

Potato pave, chestnut, savoy cabbage & blackberry jus.



#### SEA BASS

Wild mushroom duxelles, pea puree, roasted carrot & crayfish sauce.

### DESSERTS



#### CHRISTMAS PUDDING

Brandy glaze & dried fruits.



#### STRAWBERRY CHAMPAGNE TORTE

Sponge base, strawberry glaze, candy floss & strawberry sauce.



#### STICKY TOFFEE PUDDING

Toffee sponge topped with warm toffee sauce & vanilla ice cream.



#### BLOOD ORANGE SORBET

Three scoops of Italian blood orange sorbet.



#### ABSOLUTELY HAZELNUT

Meringue base, salted hazelnut centre, hazelnut mousse, crispy chocolate & caramelised hazelnut.

Our festive menu has been carefully crafted using the finest seasonal ingredients to bring you a truly special dining experience.

Please inform our team of any allergies or dietary requirements.