

New Year's Eve at Gauthier Soho

31/12/18

Sweet Cherry & Lemon Verbena

Champagne Cocktail

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Warm Scottish Lobster Salad

Yellow Dandelion, Violetta Potatoes & Purple Basil

Grain Mustard & Coral Dressing

*

Duck & Morel Tortellini

Braised Legs with Soft Morels, Parsley Jus,

Light Duck Broth

*

Black Perigord Truffle Risotto

Aged Parmesan Reggiano & Brown Butter

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Wild Atlantic Halibut

Fondant Leeks & Confit Kumquat, Medley of Pulses & Coriander

Classic Noilly Prat & Fish Velouté

~ Or ~

Aged Black Angus Beef

Roasted Filet & Fondant Cheek Feuilleté

Pomme Fondante au Romarin, Glazed Chantenay Carrots &

Green Chard, Classic Beef Jus

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St Nectaire Fermier

Cherry Chutney, Walnut, Raisin Bread

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Orange & Grapefruit Tartlet

Orange Marmalade Cream & Pink Grapefruit Sorbet

~ Or ~

Golden Louis XV

Dark Chocolate Mousse, Crunchy Praline & Yoghurt Sorbet

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Coffee, Chocolates & Petit Fours

£110.00 per person



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Vegan Menu 31/12/18

Sweet Cherry & Lemon Verbena
Champagne Cocktail

*

Celariac & Apple Velouté
Roasted Chestnut Parcels
Granny Smith Apple

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Kabocha & Field Pumpkin
Maple / Soya Confit
Black Olive & Sorrel

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Black Perigord Truffle Barley
Braised Cauliflower
Truffle Jus

*

Heritage Beetroot Terrine
Watercress Cream, Nasturtium Oil
Heritage Beetroot Pickles

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Passion Fruit Opaline
Passion Fruit Mousse
Mango Sorbet

*

Very Dark Chocolate Finger
Almond & Blackcurrant

~ Or ~

Roasted Baby Pineapple
Vegan Baba, Caramelised Nuts & Coriander Sorbet

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Coffee & Petit Fours

£95.00 per person

