

G A U T H I E R

S O H O

PRIVATE DINING FACILITIES

- Capacity: 2 - 40 seated / 50 standing reception
- Service & departure times:
Lunch – Service 12.00pm - 17.00pm – Last sitting 2.00pm
Dinner – Service 18:30pm – 12:30am - Last sitting 9.30pm
- Personalised menus can be created.
- Place cards are supplied for your own use
- Complimentary flowers are provided. Bespoke arrangements via your own florists are welcome, or we can recommend.
- Candles and decorations are supplied to suit your table layout, and you are welcome to provide your own.
- Musical or other entertainment can be arranged, and you are welcome to arrange your own.
- We do not have the facilities for DJ's or dancing
- Please note that there is no lift access to the first or second floors. Bathrooms are situated on the first floor (one flight of stairs)
- AV equipment can be hired if required
- Private cloakroom provided
- There is no room hire charge, however we kindly request a minimum spend for the exclusive use of Le Grand Salon or Le Petit Salon



For all enquiries please contact the Events Manager - Samuel Aiglon

020 7494 3111 • info@gauthiersoho.co.uk

21 Romilly Street • London • W1D 5AF
www.gauthiersoho.co.uk/privatedining



GAUTHIER

SOHO

PRIVATE DINING FACILITIES

There really is nothing to beat holding your party in Soho, with endless choice of pre and post-party theatre, bars, clubs and entertainment set in the hustle and bustle of London's West End.

Gauthier Soho provides the perfect venue to host your private event.

An eighteenth century townhouse provides the backdrop for a truly unique atmosphere, with five individually designed rooms all completely flexible to your party size and requirements.

Rooms can be combined - for example, hold a drinks reception in the Petit Salon before a seated dinner in the Grand Salon upstairs.





The Sunday Telegraph

'Regal perfection'

London Evening Standard

'A master class' - Fay Maschler

ZAGAT

'28/30 - Gauthier's new cuisine is cooked with skill and imagination'

THE WALL STREET JOURNAL

'Gauthier shows vegetables in the best possible way, even if it means cooking them in meat or chicken stock'



The New York Times

1811



THE TIMES

'9/10' - Giles Coren

theguardian

'Extraordinary in the intensity of its flavours'

The Observer

'The doe-eyed waiters could have been cast for a D&G underpants ad'

21 Romilly Street, Soho, London W1D 5AF
Nearest tube: Leicester Square/Piccadilly Circus
Telephone 020 7494 3111 www.gauthiersoho.co.uk

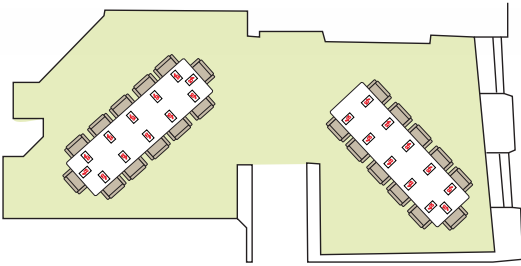
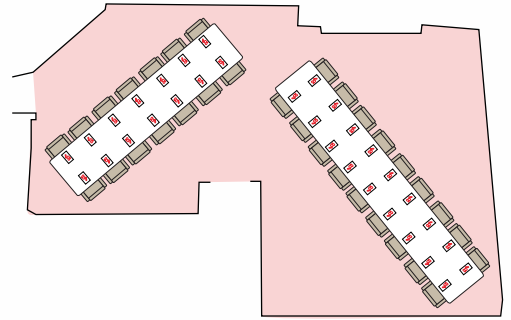


Please don't hesitate to inform us of any food intolerances, allergies or preferences you may have.

LE GRAND SALON



- Up to 40 Seated
- Up to 50 Standing reception
- First Floor Location
- 9.5m x 5.2m



LE PETIT SALON

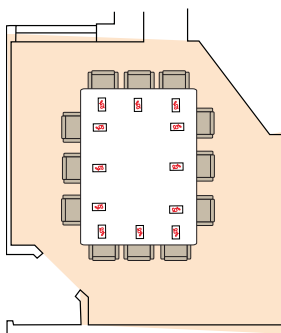
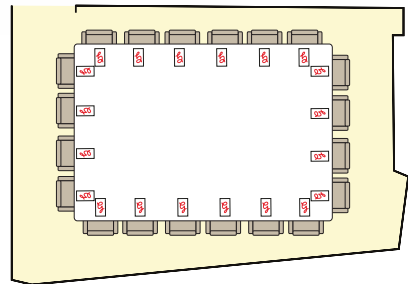
- Up to 26 Seated
- Up to 30 Standing reception
- Ground Floor Location
- 7.6m x 3.1m



GAMES ROOM



- Up to 18 Seated
- Up to 25 Standing reception
- Second Floor Location
- 5.4m x 4.4m

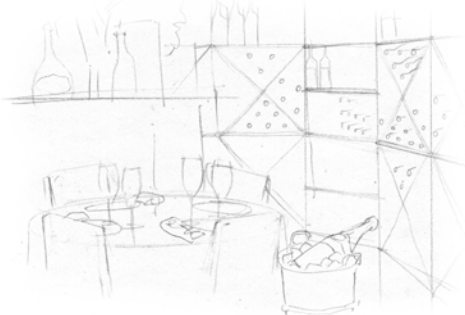


- Up to 12 Seated
- Second Floor Location
- Option to use as drinks reception room if booking Games Room
- Personal Privacy Service Bell
- 4m x 3.7m

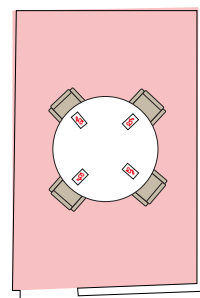
HIDDEN ROOM



CHEFS' ROOM



- Up to 4 Seated
- Ground Floor Location
- 3.5m x 2.5m





CHRISTMAS AT GAUTHIER SOHO
Party Lunch Menu 2017

A selection of Hot & Cold Canapés

Amuse Bouche

Fondant Duck Feuilleté
Parmesan Velouté & Wild Mushroom Marmalade

OR

Roasted Scottish Scallops
Jerusalem Artichoke Cream & Crunchy Williams Pear, Coral Jus

OR

Thin Green Ravioli of Morels
Parsley & Garlic Jus (v)

Roasted Classic Bronze Turkey
*Celeriac & Truffle Purée, Crispy Pancetta & Glazed Charentais Carrots
Cranberry Jelly & Poultry Jus*

OR

Daurade Royale Soufflé
*Fondant Caramelised Chicory, Sautéed Chards
Light Lobster Velouté*

OR

Lightly Crumbed Japanese Firm Tofu
*Caramelised Winter Roots with Black Truffle
Chickpea Beignet (v)*

Pre-Dessert

A Selection of French Cheeses
Garnishes & Biscuits

OR

Pear & Cinnamon Parfait
Red Wine Jelly, Dark Chocolate

OR

Traditional Christmas Pudding

Coffee, Mince Pies & Chocolate Truffles

£40.00 per person (available for lunch only)





CHRISTMAS AT GAUTHIER SOHO

Party Dinner Menu 2017

A selection of Hot & Cold Canapés

Amuse Bouche

Scallops & Lobster Tortellini

Lobster Velouté & Lemon Balm

OR

Honey-Glazed Quail Ballotine

Quince Chutney, Walnut, Caramelised Grapes

OR

Wild Mushrooms Millefeuille

Light Pea Cream, Parmesan Jus (v)

Black Winter Truffle Risotto

Brown Butter

Wild Atlantic Halibut

Braised Salsify with Saffron, Green Ravioli & Saffron Jus

OR

Roasted Classic Bronze Turkey

Celeriac & Truffle Purée, Crispy Pancetta

Glazed Charentais Carrots, Cranberry Jelly & Poultry Jus

OR

Roasted Rack of Lamb

Spelt, Semi-Dried Apricot & Brussels Sprouts, Lamb Jus

OR

Chervil Open Ravioli

Winter Root Vegetables infused with Curry, Herb Jus (v)

Pre-Dessert

A Selection of French Cheeses

Garnishes & Biscuits

OR

Louis de Noël

Roll of Crunchy Praline, Soft Biscuit & White Chocolate,

Vanilla & Gold Coat

OR

Traditional Christmas Pudding

Vanilla Custard

Coffee, Mince Pies & Chocolate Truffles

£58.00 per person

Also available as a Lunch Menu





CHRISTMAS AT GAUTHIER SOHO
Le Grand Menu de Noël 2017

A selection of Hot & Cold Canapés

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Amuse Bouche

*

Warm Scottish Lobster Salad
Sautéed Girolle, Cos Lettuce & Coral Dressing

*

Fondant Duck Feuilleté
*Parmesan Velouté
Morel & Jus de Rôti*

*

Riz Italien à la Truffe Noire
*Carnarolli Rice
Marscapone & Parmesan Reggiano*

*

Verbena Sole
*Parsley Crust, Fondant Leeks
Verbena infused Jus*

*

Classic Canard aux Epices
*Golden Turnips and Caramelized Orange,
Lightly Spiced Duck Jus*

*

Pre-Dessert

*

Saint Nectaire Fermier
Winter Fruit Marmalade & Biscuits

*

Coupe Lemon "Colonel Style"

*

Christmas Bûche Praline-Chocolat
Dark Chocolate, Praline & Chocolate Mousse

*

Coffee, Mince Pies & Chocolate Truffles

£88.00 per person

Also available as a Lunch Menu

