

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



G A U T H I E R

S O H O

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

1911 III



'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

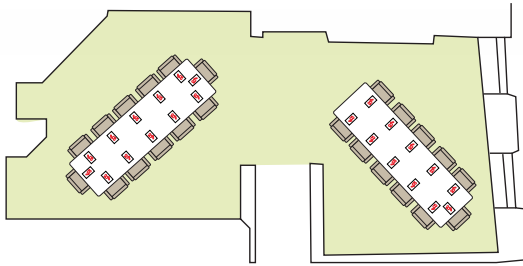
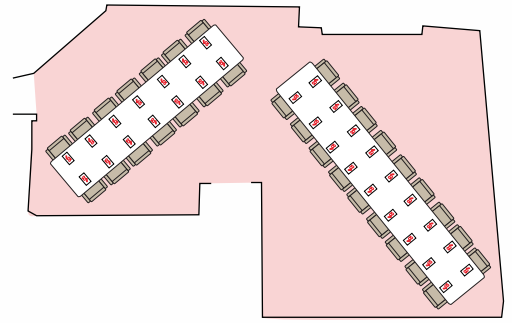


Please don't hesitate to inform us of any food intolerances, allergies or preferences you may have.

LE GRAND SALON



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



LE PETIT SALON

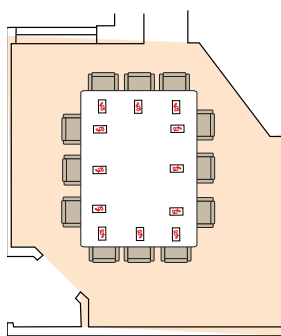
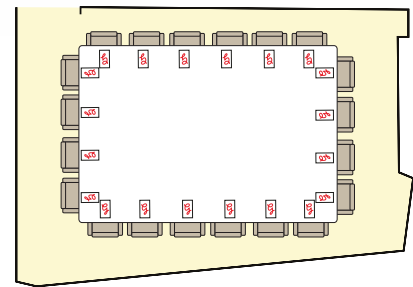
- Up to 26 Seated
- Up to 30 Standing reception
- Ground Floor Location
- 7.6m x 3.1m



GAMES ROOM



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

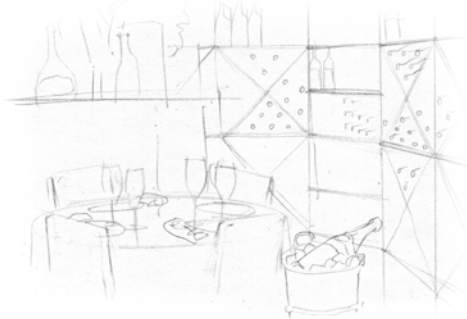


- Up to 12 Seated
- Second Floor Location
- Option to use as drinks reception room if booking Games Room
- Personal Privacy Service Bell
- 4m x 3.7m

HIDDEN ROOM

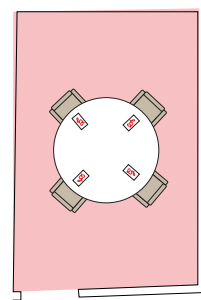


CHEFS' ROOM



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

g



LUNCH PARTY MENU £30

Deluxe Lunch Party version available including a glass of Champagne + 2 glasses of wine £45

Spring 2018

A Selection of Hot and Cold Canapés

✱

Amuse Bouche

Premier Plat

Roasted Quail Ballotine

Fresh Walnut & Sultana Crust Spiced Chutney & Red Chicory Salad, Port Reduction

OR

Roasted Scottish Scallops

Young Cauliflower Purée & Broad Beans, Light Crustacean & Orange Sauce

OR

Wild Garlic & Barley (v)

Sprouting Broccoli & Pea, Parsley & Garlic Jus

Deuxieme Plat

Slowly Baked Scottish Trout

Artichoke, White Asparagus & Green Chard, Basil Velouté

OR

Roasted Cuts of Welsh Spring Lamb

Pommes au Thym, Petit Pois à la Française, Thyme Infused Lamb Jus

OR

Olive Oil & Asparagus Tart (v)

Smoked Tofu & Olive Jus

✱

Pre Dessert

✱

Troisieme Plat

A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

OR

Caramelised Lemon & Guariguette Tartlet (v)

Strawberry Sorbet

OR

Golden Louis XV

70% Dark Chocolate Mousse & Crunchy Praline

✱

Coffee/Tea & Petits Fours



PRIVATE PARTY MENU I: £48

Spring 2018

A Selection of Hot and Cold Canapés

*

Amuse Bouche

Premier Plat

South Coast Crab Salad

Avocado, Lime & Fennel

OR

Herb Stuffed Chicken Wings

Cos Lettuce & Scottish Gironle Salad

Warm Grain Mustard Dressing

Deuxieme Plat

Wild Garlic Risotto

Fricassée of Asparagus & Young Peas, Chicken Jus

Troisieme Plat

Herb Baked Atlantic Cod

Crushed Chervil & New Potatoes,

Fondant Young Celery & Sweet Wine Fish Jus

OR

Pink Duck Magret 'Apicius'

Borlotti Beans & Rosemary

Buttered Runner Beans, Apicius Jus

*

Pre Dessert

*

Quatrieme Plat

A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

OR

Rose & Raspberry Macaroon

Strawberry Sorbet

*

Petits Fours



PRIVATE PARTY MENU 2: £58

Spring 2018

A Selection of Hot and Cold Canapés

*

Amuse Bouche

Premier Plat

Roasted Scottish Scallops
Young Cauliflower Purée & Broad Beans
Light Crustacean & Orange Sauce

OR

Medley of Green English Asparagus
Roasted Vine Tomatoes, Parmesan Crisps & Olives

Deuxieme Plat

Scottish Chanterelles Risotto
Chicken Jus & Brown Butter

Troisieme Plat

Basil Marinated Atlantic Halibut
Fondant Courgettes & Aubergine Bayaldi
Jasmine Rice Infused with Saffron
Saffron Velouté

OR

New Season Welsh Lamb
Pink Rack & Braised Shoulder
Sautéed Peas & Wild Garlic, Parmesan Spelt
Lamb Jus

*

Pre Dessert

*

Quatrieme Plat

A Selection of Unpasteurised French Cheeses
Garnishes & Biscuits

OR

Golden Louis XV
Dark Chocolate Mousse & Crunchy Praline

*

Petits Fours



PRIVATE PARTY MENU 3: £68

Spring 2018

A Selection of Hot and Cold Canapés

*

Amuse Bouche

Premier Plat

Warm Scottish Lobster Salad

*Long Green Beans & Purple Artichoke
Shallots & Lobster Dressing*

OR

New Season Morel & Duck Ravioli

*Morel Cream & Aged Parmesan
Duck Jus*

Deuxieme Plat

Spring Black Truffle Risotto

Jus de Roti

Troisieme Plat

Lightly Poached Langoustine & Dover Sole

*Fondue of White Asparagus & Green Chard
Parsley & Noilly Prat Sauce*

OR

Filet of Black Angus Beef

*Green Asparagus & Tomates au Jus
Pommes Fondantes, Classic Beef & Red Wine Jus*

*

Pre Dessert

*

Quatrieme Plat

A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

OR

Lemon & Guariguette Strawberry Millefeuille

Vanilla Ice Cream

*

Petits Fours



PRIVATE PARTY VEGAN MENU: £48

Spring 2018

A Selection of Hot and Cold Canapés

*

Amuse Bouche

Premier Plat

Shitake & Seaweed

Ravioli & Dashi Broth

Black Radish & Oyster Leaf

OR

White Asparagus from Loire

Black Truffle & Cos Lettuce

Miso Infused Dressing

Deuxieme Plat

Wild Garlic Barley

Peas & Sprouting Broccoli, Green Garlic Jus

Troisieme Plat

Soft Roasted Fennel

Kalamata Olive Ravioli

Chlorophyll Jus

OR

Spring Pot au Feu

Vegetable Broth, Spiced Quince Chutney

Grated Lime

*

Pre Dessert

*

Quatrieme Plat

Pineapple Carpaccio

Pineapple & Pepper Sorbet, Coriander Jus

OR

Fresh Mango Délice

70% Dark Chocolate Crunch & Pop Corn

*

Petits Fours

