

# G A U T H I E R

S O H O

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## PRIVATE DINING FACILITIES

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- 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](mailto:info@gauthiersoho.co.uk)

21 Romilly Street • London • W1D 5AF

[www.gauthiersoho.co.uk/privatedining](http://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

10.11.10



## THE TIMES

'9/10' - Giles Coren

## theguardian

'Extraordinary in the intensity of its flavours'

## The Observer

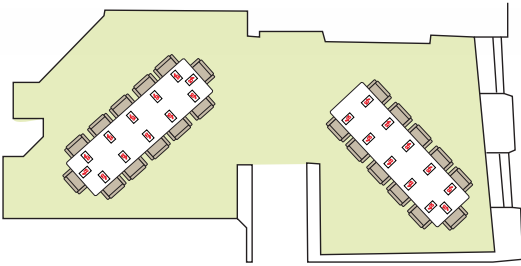
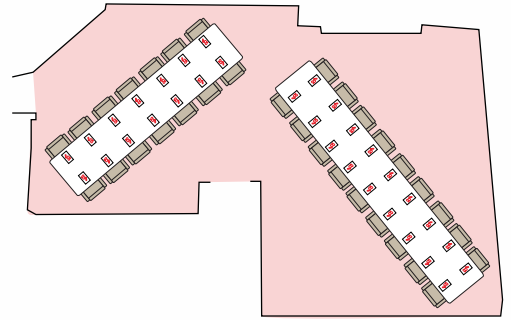
'The doe-eyed waiters could have been cast for a D&G underpants ad'



# LE GRAND SALON



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



# LE PETIT SALON

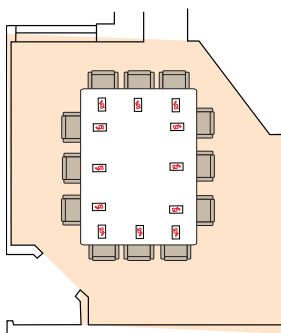
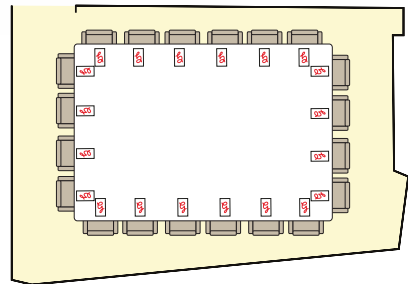
- Up to 26 Seated
- Up to 30 Standing reception
- Ground Floor Location
- 7.6m x 3.1m



# GAMES ROOM



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

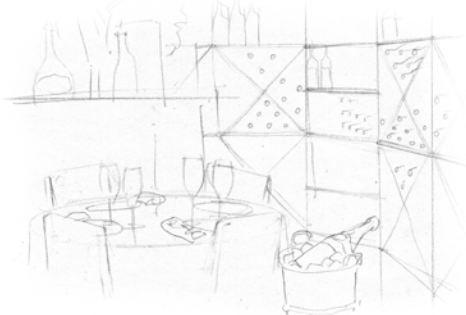


- Up to 12 Seated
- Second Floor Location
- Option to use as drinks reception room if booking Games Room
- Personal Privacy Service Bell
- 4m x 3.7m

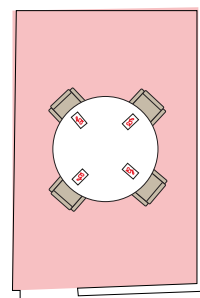
# HIDDEN ROOM



# CHEFS' ROOM



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



# LUNCH PARTY MENU: £30

A Selection of Hot and Cold Canapés

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Amuse Bouche

~

Grilled Scottish Scallops Salad

*Wild Rocket, Grilled & Tempura Courgettes, Coral Dressing*

OR

Fondant Rabbit & Thyme

*Toasts, Shallots & Grain Mustard, Port Jus Reduction*

OR

Poached Duck Egg (v)

*Wild Mushrooms, Raw Shallot & King Oyster Salad, Comté & Parsley Velouté*

~

Fillet of Pink Daurade

*Confit Tomato, Fennel & Basil Fricassée, Long Rice, Black Olive Sauce*

OR

Duck & Peach

*Roasted Duck Breast, Caramelised Peaches, Pommes Fondantes & Duck Jus*

OR

Swiss Chard Cannelloni (v)

*Leeks, Chard & Spinach, Tomato Gratin*

~

Pre Dessert

~

A Selection of Unpasteurised French Cheeses

*Biscuits & Garnishes*

OR

Apricot

*Crisp Shortbread, Apricot Cream, Apricot & Lime Sorbet*

OR

Golden Louis XV

*Dark Chocolate Mousse & Crunchy Praline*

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Filtered Coffee & Petits Fours



# DINNER PARTY MENU 1: £48

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Isle of Wight Shiny Tomato

*Clams, Scallop, Crab & Fennel Jelly*

OR

Warm Crispy Piglet Belly Salad

*Red Quinoa, Pickled Beetroot & Red Chard, Parsley Dressing*

~

Pea & Broad Bean Risotto

*Pea & Parmesan Velouté, Jus de Roti*

~

Honey Baked Sea Trout

*Aubergine & Courgette Bayaldi, Tomato Marmalade, Fish Jus Reduction*

OR

Roasted Guineafowl

*Glazed Carrots & Wild Mushrooms, Pommés Noisettes & Port Aromatic Sauce*

~

Pre Dessert

~

Selection of French Cheeses

*Biscuits & Garnishes*

OR

Apricot

*Crisp Shortbread, Apricot Cream, Apricot & Lime Sorbet*

~

Petits Fours



# DINNER PARTY MENU 2: £58

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Grilled Scottish Scallops

*Warm Crunchy Fennel & Black Radish Salad*

*Coral & Grain Mustard Dressing*

OR

Fondant Duck & Confit Apricot

*Olive Crostini, Radicchio Salad & Jerez Vinegar Dressing*

~

Scottish Girolle Risotto

*Chicken Jus & Parmesan Reggiano*

~

Baked Atlantic Cod

*Yellow & Green Courgettes, Confit Tomatoes & Parmesan Gratin*

*Light Sauce Choron*

OR

Cut of Welsh Lamb

*Grilled Aubergine & Minted Fondant Fennel*

*Rosemary Pommes Fondantes & Lamb Jus*

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Pre Dessert

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Selection of French Cheeses

*Biscuits & Garnishes*

OR

Pink Raspberry Macaroon

*Lemon Cream & Rose Sorbet*

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Petits Fours



# DINNER PARTY MENU 3: £68

A Selection of Hot and Cold Canapés

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Amuse Bouche

~

Butter Poached Scottish Lobster Salad

*Coral Dressing, Vermicelli & Red Dulce*

OR

Large Chervil & Morel Ravioli

*Caramelised Chicken Wings, Parsley & Garlic Velouté*

~

Black Truffle Risotto

*Veal Jus & Brown Butter*

~

Wild Atlantic Sea Bass

*Courgette Flower Soufflé, Aubergine Caviar & Confit Tomato  
Classic Fish Jus*

OR

Fillet of Angus Beef

*Bone Marrow & Larded Kentish Carrots, Thick French Fries, Beef Jus*

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Pre Dessert

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Selection of French Cheeses

*Biscuits & Garnishes*

OR

Golden Louis XV

*Hazelnut & Crunchy Praline*

~

Petits Fours





# VEGETARIAN MENU £48

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Chilled Pea Soup

*Smoked Ricotta, Pickled & Fresh Lemon*

OR

Summer Vegetables Salad

*Summer Truffle Dressing, Quinoa Crisps*

~

Summer Broad Bean Riso

*Pea Velouté*

~

Large Tomato & Wild Basil Ravioli

*Roasted Vine Tomatoes & Artichokes*

*Summer Herb Tempura*

OR

Summer Vegetables Cooked in a Pot

*White Coco Beans*

*Confit Tomatoes & Bay Leaves, Thyme Broth*

~

Pre Dessert

~

Apricot

*Cris Shortbread, Apricot Cream, Apricot & Lime Sorbet*

OR

Golden Louis XV

*Dark Chocolate Mousse & Crunchy Praline*

~

Petits Fours



# CORPORATE PACKAGE MENU £75

\* Includes: A Glass of Champagne, Half Bottle of Wine, Filtered Still & Sparkling Water, Coffee/Tea & Petit Fours \*

A Selection of Hot and Cold Canapés

\*

Amuse Bouche

## Premier Plat

Roasted Scottish Scallops

*Crustacean Ravioli & Leek Fondue, Coral Sauce*

OR

Honey-Soy Glazed Quail

*Kalamata Olive & Fondant Chicory*

OR

Ginger & Beetroot Risotto (V)

*Golden & Candied Beetroot, Confit Lemon*

## Deuxieme Plat

Atlantic Cod

*Cos Lettuce & Wild Mushroom, Fish Velouté*

OR

Welsh Lamb

*Pink Roasted Loin & Rack, Lightly Spiced Butternut Squash*

*Dates & Pistachio Braised Spelt, Lamb Jus*

OR

Smoked Ricotta Gnocchi (V)

*Heritage Carrot & Crispy Carrot, Chlorophyl Jus*

\*

Pre Dessert

\*

## Troisieme Plat

Selection of French Cheeses

*Biscuits & Garnishes*

OR

Citrus Tartlet

*Meringue & Blood Orange Sorbet*

\*

Coffee/Tea & Petits Fours

