

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

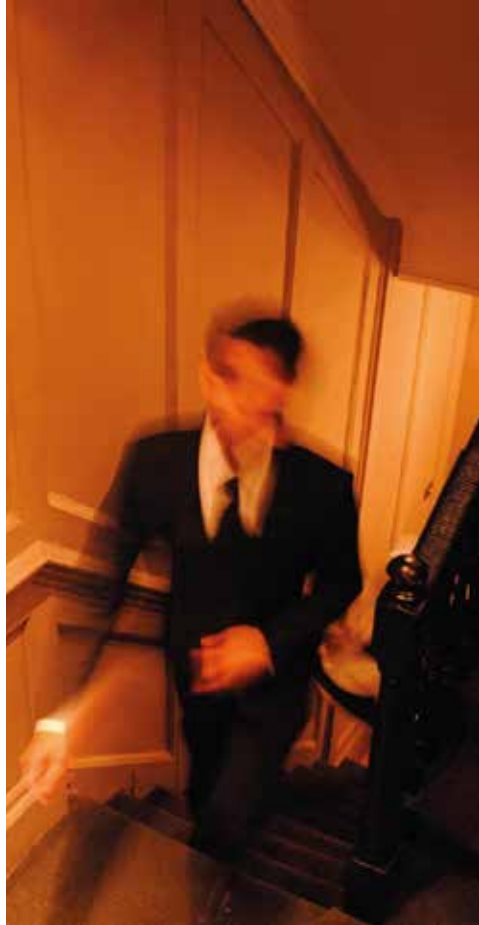
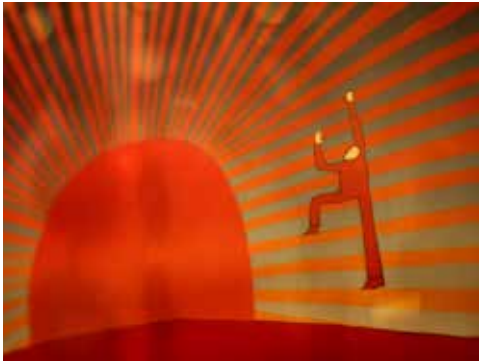
There really is nothing to beat holding your party in Soho, with endless choice of pre and post-party theatre, bars, clubs and entertainment set in the hustle and bustle of London's West End.

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

10.11.10



'9/10' - Giles Coren

theguardian

'Extraordinary in the intensity of its flavours'

TheObserver

'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

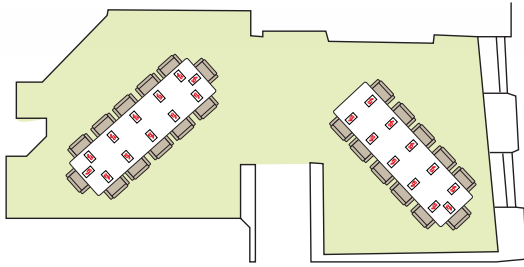
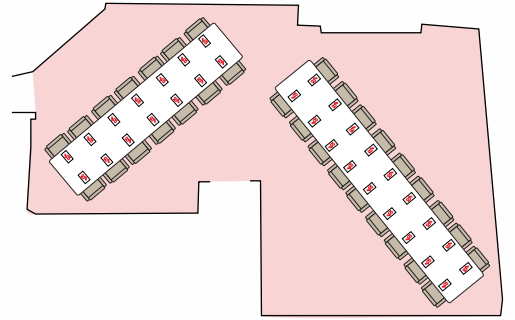


Please don't hesitate to inform us of any food intolerances, allergies or preferences you may have.

LE GRAND SALON



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



LE PETIT SALON

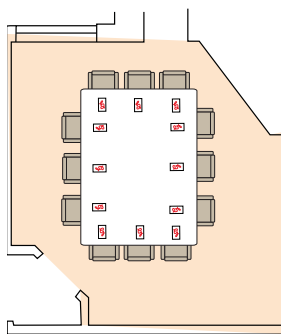
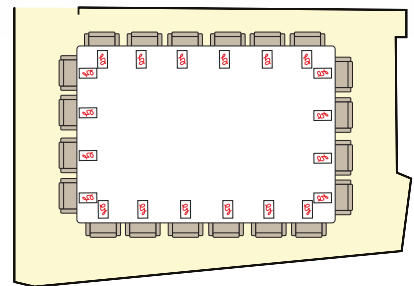
- Up to 26 Seated
- Up to 30 Standing reception
- Ground Floor Location
- 7.6m x 3.1m



GAMES ROOM



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

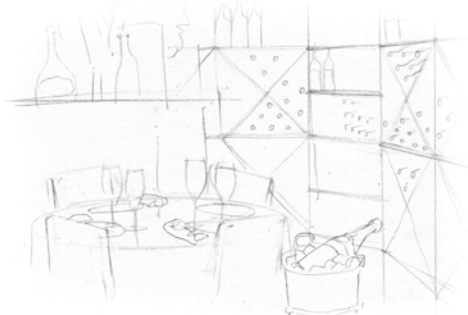


- Up to 12 Seated
- Second Floor Location
- Option to use as drinks reception room if booking Games Room
- Personal Privacy Service Bell
- 4m x 3.7m

HIDDEN ROOM

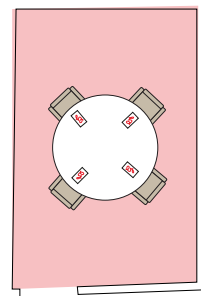


CHEFS' ROOM



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

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LUNCH PARTY MENU £35

Deluxe Lunch Party version available including a glass of Champagne + 2 glasses of wine £50

A Selection of Hot and Cold Canapés

✱

Amuse Bouche

Premier Plat

Golden Saffron Risotto

Sautéed Scottish Girolle & Chicken Jus

OR

Roasted Scottish Scallops

Jerusalem Artichoke & Crunchy Pear Watercress Puree & Lobster Butter

OR

Roast Cauliflower & Nutmeg Velouté (v)

Herb Ravioli & Spicy Peanuts

Deuxieme Plat

Scottish Sea Trout & Honey

Golden Turnip & Salsify Sweet & Sour Fish Jus

OR

Duck Magret "Apicius"

Wild Rice & Soft Sultanas, Roast Celeriac & Kentish Carrot, Jus Aux Epices

OR

Whole Roasted Parsnip (v)

Fondant Alexander Root, Parsnip Crisp, Black Cardamom Broth

✱

Pre Dessert

✱

Troisieme Plat

Selection of French Cheeses

Garnishes & Biscuits

OR

Pineapple Carpaccio (v)

Coriander Sorbet & Crispy Almond Biscuits

OR

Golden Louis XV

Dark Chocolate Mousse & Crunchy Praline

✱

Coffee/Tea & Petits Fours



PRIVATE PARTY MENU I: £48

A Selection of Hot and Cold Canapés

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Amuse Bouche

Premier Plat

Large Open Crustacean Ravioli

Mussels, Clams & Scallops
Rich Romesco & Coral Veloute

OR

Classic Vol au Vent

Wild Scottish Mushrooms
Soft Chicken Wings Parsley / Garlic Jus

Deuxieme Plat

Golden Pumpkin Risotto

Caramelised Butternut Squash
Parmesan Crisp & Jus de Roti

Troisieme Plat

Miso Marinated Atlantic Cod

Charred Leeks & Fondant Celery
Thin Potato Crisps & Light Ginger Velouté

OR

Classic Duck Magret "Apicius"

Glazed Turnip & Spiced Quince Purée
Wild Rice & Honey & Duck Jus

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Pre Dessert

*

Quatrieme Plat

A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

OR

Thin Kentish Apple Tart

Almond & Calvados, Vanilla Cream

*

Petits Fours



PRIVATE PARTY MENU 2: £58

A Selection of Hot and Cold Canapés

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Amuse Bouche

Premier Plat

Roasted Scottish Scallops

Turmeric Cauliflower

Roe Crisps & Red Chicory Salad, Crustacean Jus

OR

Thyme & Olive Fondant Quail

Fondant & Crunchy Fennels Green Olive Scented Dressing

Deuxieme Plat

Wild Mushrooms & Spelt

Aged Parmesan Reggiano & Parsely Chicken Jus

Troisieme Plat

Slow Cooked Sea Trout

Kumquat, Daikon Radish & Leek Fondue

Herb Puree & Noilly Prat Fish Jus

OR

Welsh Lamb

Pink Roasted Loin & Rack

Lightly Spiced Butternut Squash

Pommes Noisettes & Sultanas Lamb Jus

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Pre Dessert

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Quatrieme Plat

A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

OR

Thin Williams Pear Feuilleté

Vanilla Poached Pear, Light Chantilly & Pear Sorbet

*

Petits Fours



PRIVATE PARTY MENU 3: £68

A Selection of Hot and Cold Canapés

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Amuse Bouche

Premier Plat

Warm Blue Lobster Winter Salad

*Grain Mustard, Shallots & Belgium Endive
Cognac & Lobster Dressing*

OR

Braised Duck Ravioli

Fondant Morel Mushrooms, Madeira & Duck Jus

Deuxieme Plat

Winter Black Truffle Risotto

Brown Butter & Jus de Roti

Troisieme Plat

Cut of Wild Black Halibut

*Citrus Marinated, Grapefruit & Balsamic Marmalade
Leek Fondue & Lemon Fish Velouté*

OR

Roasted Fillet of Angus Beef

*Larded Chantennais Carrots
Bone Marrow & Fondant Potatoes Beef Jus*

*

Pre Dessert

*

Quatrieme Plat

Selection of French Cheeses

Garnishes & Biscuits

OR

Golden Louis XV

70% Dark Chocolate, Hazelnut & Crunchy Praline

*

Petits Fours



PRIVATE PARTY VEGAN MENU: £48

A Selection of Hot and Cold Canapés

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Amuse Bouche

Premier Plat

Fennel seeds & Pumpkin Velouté

Chestnut, Pumpkin & Olive 'Ravioli' Crispy Sage and Pumpkin Oil

OR

Carotte Façon "Tartare"

Avocado, Shallot, Sesame, Tomato

Japanese Plum & Miso medley Coconut Melba

Deuxieme Plat

Tricolore Dumpling

Truffle, Beetroot, Saffron & Sweet Potato Chlorophyll Jus

Troisieme Plat

Miso Caramelised Turnips & Quince

Marsh Samphire, Shiso Leaf

Lemon Grass & Ginger Broth

OR

Saffron Roasted Butternut Squash

Fondant Plantain, Coconut Crisp

Plantain Crumble

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Pre Dessert

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Quatrieme Plat

Pineapple Carpaccio

Pineapple & Pepper Sorbet, Coriander Jus

OR

Coconut & Chocolate Tart

Coconut Jelly & Sorbet

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Petits Fours

