

# 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

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## PRIVATE DINING FACILITIES

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**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

LETTICE



## THE TIMES

'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](http://www.gauthiersoho.co.uk)

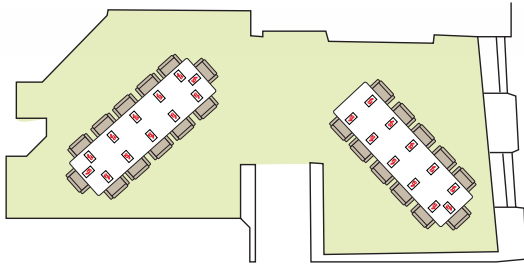
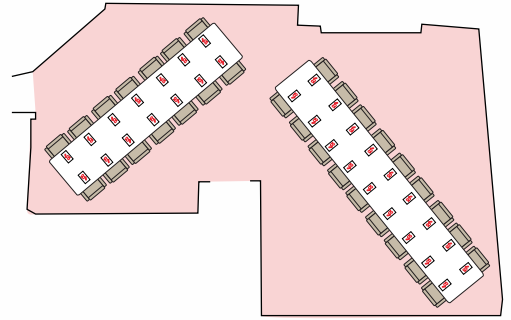


Please don't hesitate to inform us of any food intolerances, allergies or preferences you may have.

# LE GRAND SALON



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



# LE PETIT SALON

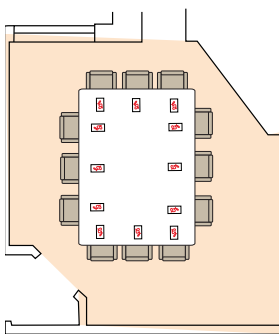
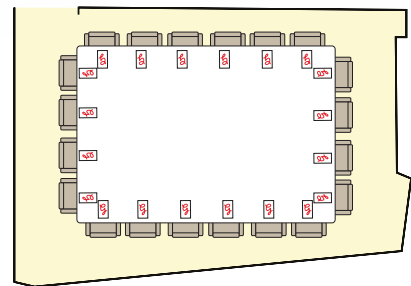
- Up to 26 Seated
- Up to 30 Standing reception
- Ground Floor Location
- 7.6m x 3.1m



# GAMES ROOM



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

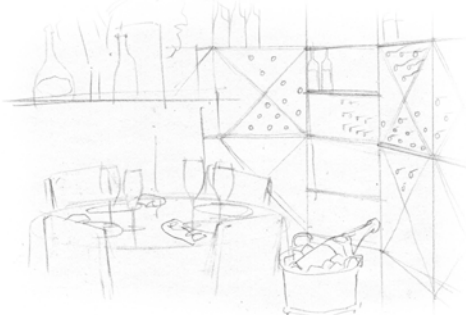


- Up to 12 Seated
- Second Floor Location
- Option to use as drinks reception room if booking Games Room
- Personal Privacy Service Bell
- 4m x 3.7m

# HIDDEN ROOM

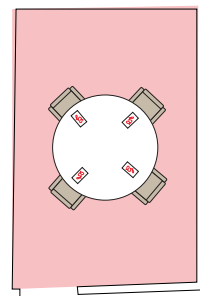


# CHEFS' ROOM



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

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# LUNCH PARTY MENU £30

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

Summer 2018

A Selection of Hot and Cold Canapés

✱

Amuse Bouche

**Premier Plat**

Roasted Scottish Scallops Salad

*Peach & Confit Lemon, Crunchy Fennel & Wild Rocket, Warm Coral Dressing*

OR

Fondant Rabbit & Thyme

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

OR

Chilled Pea Soup (v)

*Smoked Tofu Parfait, Pickled & Fresh Lemon*

**Deuxieme Plat**

Filet of Pink Daurade

*Courgette Tempura & Grilled Aubergine, Olive & Rice Stuffed Tomato, Green Pepper Velouté*

OR

Duck & Cherry

*Roasted Duck Breast, Cherry Simmered in Port, Pommes Fondantes & Duck Jus*

OR

Large Cannelloni of Swiss Chard (v)

*Sautéed Leek & Spinach, Black Garlic Cream*

✱

Pre Dessert

✱

**Troisieme Plat**

A Selection of Unpasteurised French Cheeses

*Garnishes & Biscuits*

OR

Roasted Apricot (v)

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

OR

Golden Louis XV

*70% Dark Chocolate Mousse & Crunchy Praline*

✱

Coffee/Tea & Petits Fours



# PRIVATE PARTY MENU I: £48

Summer 2018

A Selection of Hot and Cold Canapés

\*

Amuse Bouche

**Premier Plat**

Isle of Wight Shiny Tomato

*Medley of Scallops, Crab and Clams*

*Lemongrass & Crustacean Dressing*

OR

Warm Crispy Piglet Belly Salad

*Red Quinoa, Pickled Beetroot & Red Chard*

*Parsley Dressing*

**Deuxieme Plat**

Pea & Broad Bean Risotto

*Pea & Parmesan Velouté, Jus de Roti*

**Troisieme Plat**

Garlic & Sweet Soya Marinated Sea Trout

*Aubergine & Courgette Bayaldi, Tomato Marmalade*

*Fish Jus Reduction*

OR

Roasted Guineafowl

*Glazed Carrots & Wild Mushrooms*

*Pommes Noisettes & Port Aromatic Sauce*

\*

Pre Dessert

\*

**Quatrieme Plat**

A Selection of Unpasteurised French Cheeses

*Garnishes & Biscuits*

OR

Roasted Apricot

*Crisp Shortbread, Apricot Mousse*

*Apricot & Lime Sorbet*

\*

Petits Fours



# PRIVATE PARTY MENU 2: £58

Summer 2018

A Selection of Hot and Cold Canapés

\*

Amuse Bouche

**Premier Plat**

Grilled Scottish Scallops

*Warm Crunchy Fennel & Black Radish Salad*

*Coral & Grain Mustard Dressing*

OR

Light Ravioli of Fondant Duck & Confit Apricot

*Marinated Radish & Parsley Velouté, Duck Jus & Port Vinegar*

**Deuxieme Plat**

Scottish Girolle Risotto

*Chicken Jus & Parmesan Reggiano*

**Troisieme Plat**

Basil Crusted Atlantic Cod

*Pesto of Green Courgettes, Fondant Ratatouille*

*Sauce Vierge*

OR

New Season Welsh Lamb

*Grilled Aubergine & Minted Fondant Fennel*

*Rosemary Pommes Fondantes & Lamb Jus*

\*

Pre Dessert

\*

**Quatrieme Plat**

A Selection of Unpasteurised French Cheeses

*Garnishes & Biscuits*

OR

Pink Raspberry Macaroon

*Lemon Cream & Rose Sorbet*

\*

Petits Fours



# PRIVATE PARTY MENU 3: £68

Summer 2018

A Selection of Hot and Cold Canapés

\*

Amuse Bouche

**Premier Plat**

Butter Poached Scottish Lobster Salad

*Coral Dressing with Grain Mustard*

*Vermicelli & Red Dulce*

OR

Pigeon & Girolle

*Soft Pigeon Breast, Caramelised Cherries & Walnuts*

*Warm Salad of Girolles, Balsamic & Herb Dressing*

**Deuxieme Plat**

Summer Black Truffle Risotto

*Veal Jus & Brown Butter*

**Troisieme Plat**

Wild Atlantic Seabass

*Courgette Flower Soufflé*

*Aubergine Caviar & Confit Tomato, Classic Fish Jus*

OR

Fillet of Angus Beef

*Bone Marrow & Kentish Carrots*

*Thick French Fries, Beef Jus*

\*

Pre Dessert

\*

**Quatrieme Plat**

A Selection of Unpasteurised French Cheeses

*Garnishes & Biscuits*

OR

Golden Louis XV

*Hazelnut & Crunchy Praline*

\*

Petits Fours





# PRIVATE PARTY VEGAN MENU: £48

Summer 2018

A Selection of Hot and Cold Canapés

\*

Amuse Bouche

**Premier Plat**

Chilled Pea Soup

*Smoked Tofu Parfait*

*Pickled & Fresh Lemon*

OR

Declinaison of Isle of Wight Tomatoes

*Roasted Peanuts & Pesto Dressing*

*Herb Chips*

**Deuxieme Plat**

Saffron & Spelt

*Saffron Garlic Cream & Crunchy Cauliflower*

**Troisieme Plat**

Large Tomato & Wild Basil Ravioli

*Roasted Vine Tomatoes & Purple Artichokes*

*Black Olive Sauce*

OR

Summer Vegetables Cooked in a Pot

*White Coco Beans & Plenty of Summer Vegetables*

*Confit Tomatoes & Bay Leaves, Thyme Broth*

\*

Pre Dessert

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**Quatrieme Plat**

Roasted Apricot

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

OR

Fresh Raspberries

*Very Dark Chocolate Sauce & Mint Sorbet*

\*

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**

Grilled Scottish Scallops

*Warm Crunchy Fennel & Black Radish Salad, Coral & Grain Mustard Dressing*

OR

Fondant Rabbit & Thyme

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

OR

Chilled Pea Soup (v)

*Smoked Tofu Parfait, Pickled & Fresh Lemon*

**Deuxieme Plat**

Basil Crusted Atlantic Cod

*Pesto of Green Courgettes, Fondant Ratatouille, Sauce Vierge*

OR

Cut of Welsh Lamb

*Grilled Aubergine & Minted Fondant Fennel*

*Rosemary Pommes Fondantes & Lamb Jus*

OR

Large Tomato & Wild Basil Ravioli (v)

*Roasted Vine Tomatoes & Purple Artichokes, Black Olive Sauce*

\*

Pre Dessert

\*

**Troisieme Plat**

Selection of French Cheeses

*Biscuits & Garnishes*

OR

Roasted Apricot (v)

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

OR

Golden Louis XV

*70% Dark Chocolate Mousse & Crunchy Praline*

\*

Coffee/Tea & Petits Fours

