



# CHRISTMAS AT GAUTHIER SOHO

## Party Lunch Menu 2018

A selection of Hot & Cold Canapés

---

Amuse Bouche

---

Fondant Duck Feuilleté

*Parmesan Velouté & Wild Mushroom Marmalade*

OR

Roasted Scottish Scallops

*Caramelised Cox's Apple, Jerusalem Artichoke, Cider Crustacean Velouté*

OR

Rainbow Open Ravioli

*Swiss Chard & Wild Rocket Stuffing, Herb Cream & Crispy Shallot (v)*

---

Roasted Classic Bronze Turkey

*Celeriac & Truffle Purée, Crispy Pancetta & Glazed Charentais Carrots*

*Cranberry Jelly & Turkey Jus*

OR

Marinated Scottish Sea Trout

*Fondant Salsify, Sweet & Sour Kohlrabi, Scented Thai Rice*

*Soy & Ginger Fish Velouté*

OR

Whole Roasted Parsnip

*Caramelised Sweet Potato & Tarragon Purée*

*Rich Thyme & Garlic Broth (v)*

---

Pre-Dessert

---

A Selection of French Cheeses

*Garnishes & Biscuits*

OR

Classic Golden Louis XV

*70% Dark Chocolate, Crunchy Praline*

OR

Roasted Pineapple

*Coriander Seeds, Maple Syrup & Coriander Sorbet (v)*

OR

Traditional Christmas Pudding

*Cognac & Vanilla Custard*

---

Coffee, Mince Pies & Chocolate Truffles

**£45.00 per person (available for lunch only)**





# CHRISTMAS AT GAUTHIER SOHO

## Party Dinner Menu 2018

A selection of Hot & Cold Canapés

-----  
Amuse Bouche  
-----

Red Prawn & Coriander Tortellini  
*Pink Radish & Lemon Balm, Lime Infused Crustacean Velouté*

OR

Lightly Honey-Glazed Quail Ballotine  
*Spiced Quince, Caramelised Grapes, Toasted Walnuts*

OR

Kabocha Squash  
*Pumpkin Purée, Sage Tempura, Toasted Pumpkin Seeds, Parsley Velouté (v)*

-----  
Scottish Wild Mushroom Risotto

*Chicken Jus or Brown Butter (v)*

-----  
Atlantic Black Halibut

*Glazed Salsify, Braised Lettuce & Red Quinoa, Classic Noilly Prat Fish Velouté*

OR

Roasted Classic Bronze Turkey

*Celeriac & Truffle Purée, Crispy Pancetta, Glazed Charentais Carrots, Cranberry Jelly & Poultry Jus*

OR

Whole Roasted Parsnip

*Caramelised Sweet Potato & Tarragon Purée, Rich Thyme & Garlic Broth (v)*

-----  
Pre-Dessert  
-----

A Selection of French Cheeses

*Garnishes & Biscuits*

OR

Very Dark Chocolate Tart

*Sea Salt & Grand Cru Amadei, Yoghurt Sorbet & Caramel Sauce (can be made vegan)*

OR

Roasted Pineapple

*Coriander Seeds, Maple Syrup & Coriander Sorbet (v)*

OR

Traditional Christmas Pudding

*Cognac & Vanilla Custard*

-----  
Coffee, Mince Pies & Chocolate Truffles

**£60.00 per person**

Also available for Lunch





# CHRISTMAS AT GAUTHIER SOHO

## Party Dinner Menu 2018

A selection of Hot & Cold Canapés

---

Amuse Bouche

---

Roasted Scottish Scallops

*Lightly Spiced Butternut Squash, Pink Endive, Crustacean Velouté*

OR

Braised Duck & Chervil Tortellini

*Fondant Morel Mushroom, Dashi Broth*

OR

Winter Fruits & Roots Pot Au Feu

*Grelot Onions, Port Reduction (v)*

---

Black Winter Truffle Risotto

*Brown Butter (v) or Jus de Volaille*

---

Roasted Wild Seabass

*Braised Fennel & Spiced Aubergine, Fondant Saffron Potatoes, Bouillabaisse Broth*

OR

Thyme Marinated Rack of Welsh Lamb

*Stuffed Pruneaux d'Agen, Pistachio Spelt, Crushed Swede & Swiss Chard, Lamb Jus*

OR

Christmas Glazed Fondant Celeriac

*Chestnut & Sage Stuffing, Savoy Cabbage, Sweet Cranberry, Aromatic Broth (v)*

---

Pre-Dessert

---

A Selection of French Cheeses

*Garnishes & Biscuits*

OR

Winter Clémentine Délice Glacé

*Yuzu Mousse, Sablé Breton*

OR

Roasted Pineapple

*Coriander Seeds, Maple Syrup & Coriander Sorbet (v)*

OR

Traditional Christmas Pudding

*Gognac & Vanilla Custard*

OR

Classic Golden Louis XV

*70% Dark Chocolate, Crunchy Praline*

---

Coffee, Mince Pies & Chocolate Truffles

**£70.00 per person**

Also available for Lunch





# CHRISTMAS AT GAUTHIER SOHO

## Le Grand Menu Français de Noël 2018

A selection of Hot & Cold Canapés

\*

Amuse Bouche

\*

Warm Blue Scottish Lobster Salad

*Tarragon & Yellow Chanterelles, Crunchy Castel Franco, Grain Mustard & Lobster Dressing*

\*

Light Fondant Duck Feuilleté

*Parsley & Parmesan Velouté, Morel & Jus de Rôti*

\*

Riz Italien à la Truffe Noire

*Carnarolli Rice, Mascarpone & Parmesan Reggiano*

\*

Butter Poached Verbena Sole

*Fondant Leeks, Pickled Ginger & Green Tomato Marmalade, Verbena Infused Jus*

\*

'Poularde de Noël aux Chataignes'

*Roasted Label Rouge Poularde, Chestnuts & Morel Mushrooms, Pommes Noisettes & Sauce Chasseur*

\*

Pre-Dessert

\*

Saint Nectaire Fermier

*Winter Fruit Marmalade & Biscuits*

\*

Coupe Lemon "Colonel Style"

*Coriander & Lime Givré*

\*

Christmas Bûche Praline-Chocolat

*Dark Chocolate, Praline & Chocolate Mousse*

\*

Coffee, Mince Pies & Chocolate Truffles

**£90.00 per person**

Also available for Lunch

