



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

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

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 Glaçé

Yuzu Mousse, Sablé Breton

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

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Amuse Bouche

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Warm Blue Scottish Lobster Salad

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

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Light Fondant Duck Feuilleté

Parsley & Parmesan Velouté, Morel & Jus de Rôti

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Riz Italien à la Truffe Noire

Carnarolli Rice, Mascarpone & Parmesan Reggiano

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Butter Poached Verbena Sole

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

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'Poularde de Noël aux Chataignes'

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

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Pre-Dessert

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Saint Nectaire Fermier

Winter Fruit Marmalade & Biscuits

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Coupe Lemon "Colonel Style"

Coriander & Lime Givré

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Christmas Bûche Praline-Chocolat

Dark Chocolate, Praline & Chocolate Mousse

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Coffee, Mince Pies & Chocolate Truffles

£90.00 per person

Also available for Lunch

