

# GAUTHIER

SOHO

## A COMPASSIONATE CHRISTMAS

Dear Friends,

I invite you to celebrate your Christmas party here in my lovely townhouse in Romilly Street.

2021 will be the first year where I can finally go into the Christmas season as a 100% vegan restaurant.

Because plant-based cuisine is the only thing we do, you can expect nothing but complete focus, creativity and dedication, and enjoy your party knowing that we share the same vision of animal-free gastronomy as you do.

Joyeux Noel,

Alexis Gauthier



# G A U T H I E R

S O H O

## YOUR CHRISTMAS PARTY IN SOHO



Gauthier Soho is a leading venue for private parties in Central London, hosting bespoke dining gatherings almost every day of the week throughout the year.

### Renowned Vegan Cuisine

Vegan Chef Alexis Gauthier is a regular judge on BBC Masterchef and his award winning plant-based cuisine is offered in a *fixed price Christmas menu*, designed to combine his animal-free gastronomy philosophy with a festive touch.

### The first Choice

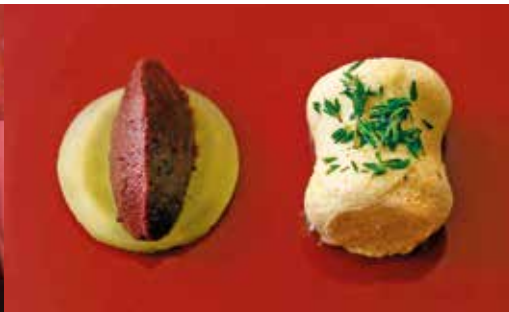
Gauthier Soho has been a favourite private dining destination in Soho for many years and we are proud to have hosted recent celebrations for celebrities such as Stella McCartney, Benedict Cumberbatch, Tom Cruise, Steve Coogan, Wil.I.Am, Seal, and many other well-known faces.

As well as this, we've had the pleasure of arranging events for an endless list of well known corporates, such as **Google, Bloomberg, Credit Suisse, Microsoft, Bank of America, Courvoisier, Louis Vuitton, Estée Lauder & American Express.**

### Anything is Possible

Gauthier Soho prides itself on delivering bespoke requests. Whatever your unique idea of a party might be, we can make it happen. Be as creative as you like!

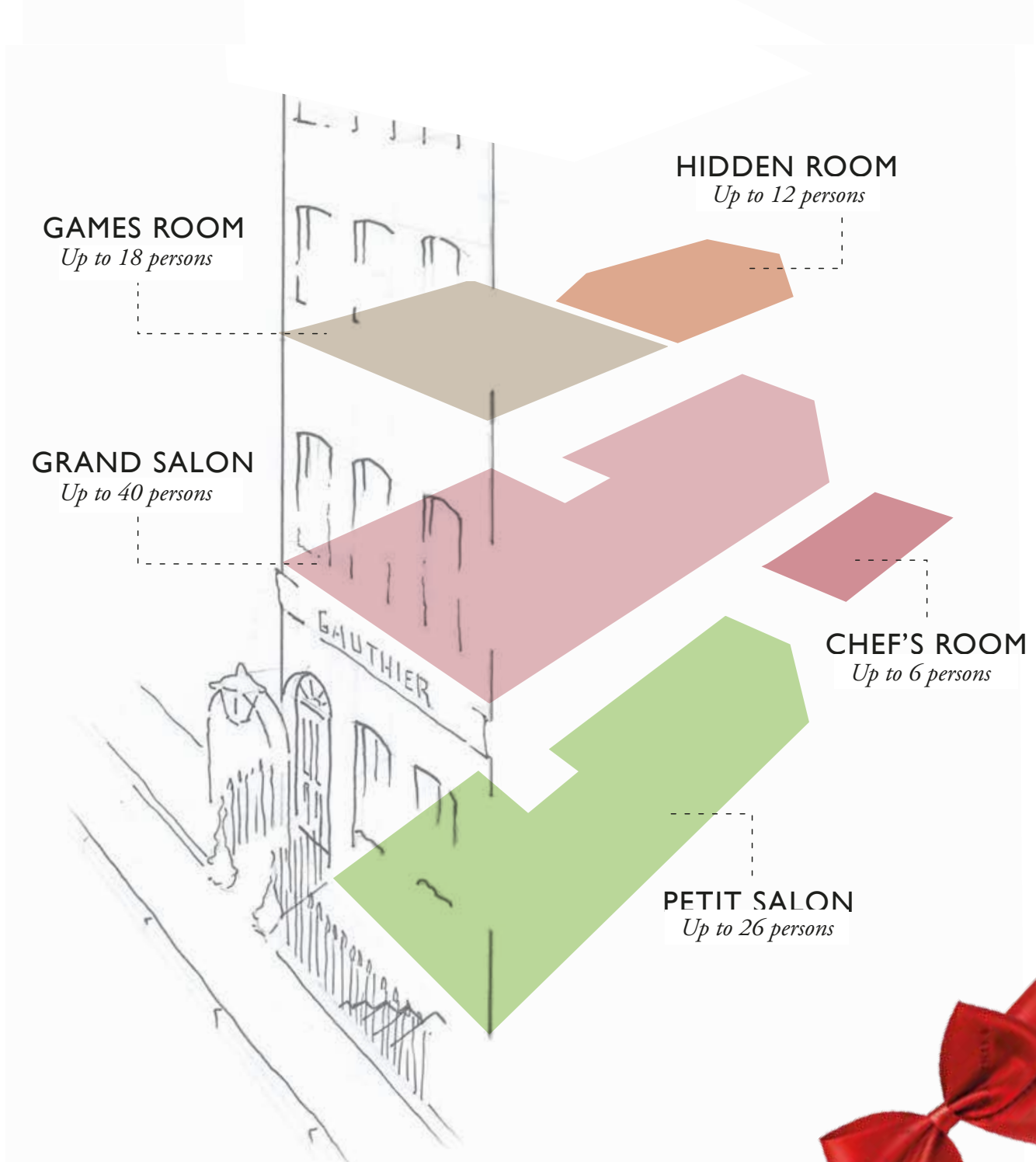
- Festive-decorated rooms, crackers and Christmas lights
- Optional Bespoke Christmas gift bags for your guests
- Bespoke Entertainment can be arranged - we've had everything from close-up magicians to opera singers.
- Themed activities such as wine tasting demonstrations, quizzes, casinos, immersive theatre.



# OUR ROOMS

There are few party settings more atmospheric than an original Georgian Townhouse in Soho. 21 Romilly Street retains the original layout, with original panelling, Murano chandeliers, hand curated art collection and original fireplaces.

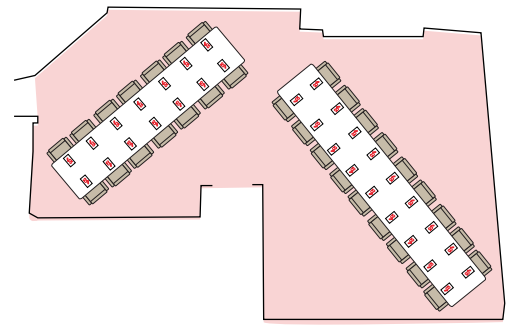
Five separate rooms are available to hire individually, or combined to create a multiple room event.



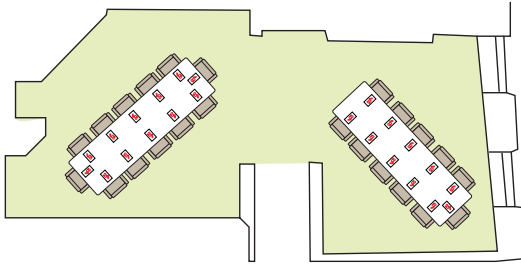


## LE GRAND SALON

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



## LE PETIT SALON

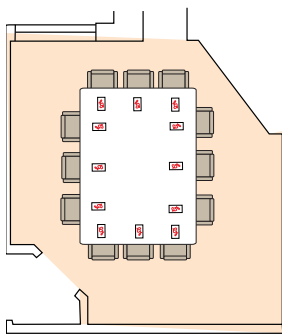
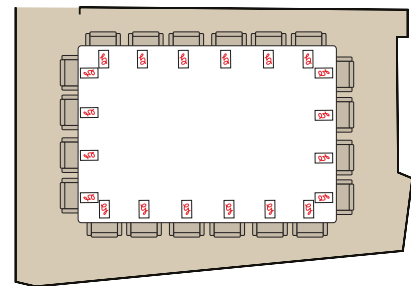


- Up to 26 Seated
- Up to 30 Standing reception
- Ground Floor Location
- 7.6m x 3.1m



## GAMES ROOM

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



## HIDDEN ROOM

- 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

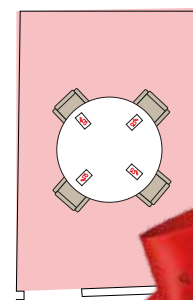


## CHEFS' ROOM

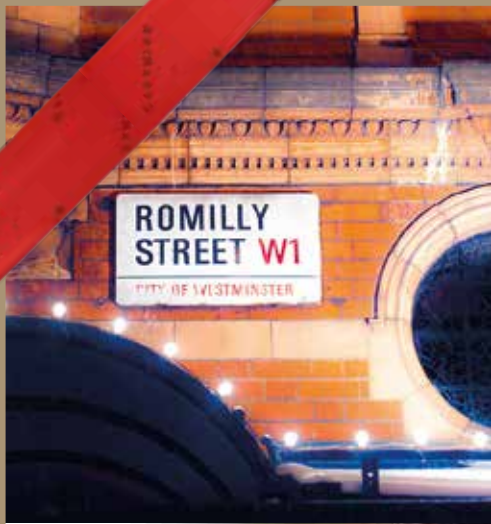


- Up to 6 Seated
- Ground Floor Location
- Private Bar available
- 3.5m x 2.5m

*g*







# PLANT-BASED DINING BEYOND EXPECTATION

Alexis Gauthier's philosophy for cuisine is very simple: to continue the work of a century of Classical French gastronomy, only without using animal products.

His team are focused 100% on this menu alone, and the dedication in finding exciting new flavours and the excitement recreating old ones is truly palpable.

This year for Christmas, Alexis serves a single seven-course vegan tasting menu encapsulating the very essence of the festive season.





GAUTHIER

SOHO

CHRISTMAS PARTY MENU

A Selection of Hot & Cold Canapés

*Cranberry & Vintage Port Macaroon, Caramelized Soft Puff  
Jerk Pops, Tomato & Olives Tartlet*

(allergens) G, Sy, SO<sup>2</sup>

\*

Soft Sea Quenelle of Plant Caviar

*Oyster Leaf & Champagne Sauce*

G, Sy, SO<sup>2</sup>

\*

Black Truffle Berlingot

*Rich Cream and Miso / Truffle Sauce*

Sy, N, SO<sup>2</sup>

\*

Savoury & Juicy Wellington en Croute

*Golden Turnips, White Beetroot and Black Trumpet Mushrooms  
Parsley Jus and Red Wine Reduction*

C, G, SO<sup>2</sup>

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Crunch Colonel Cup

*Lime, Vodka & Fleur de Sel*

SO<sup>2</sup>

\*

Louis XV à l'Or

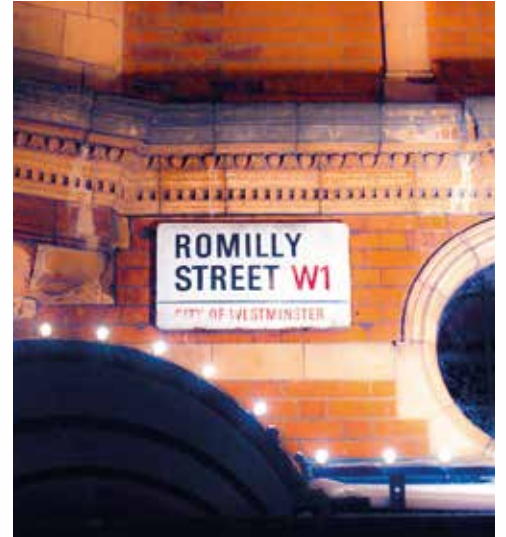
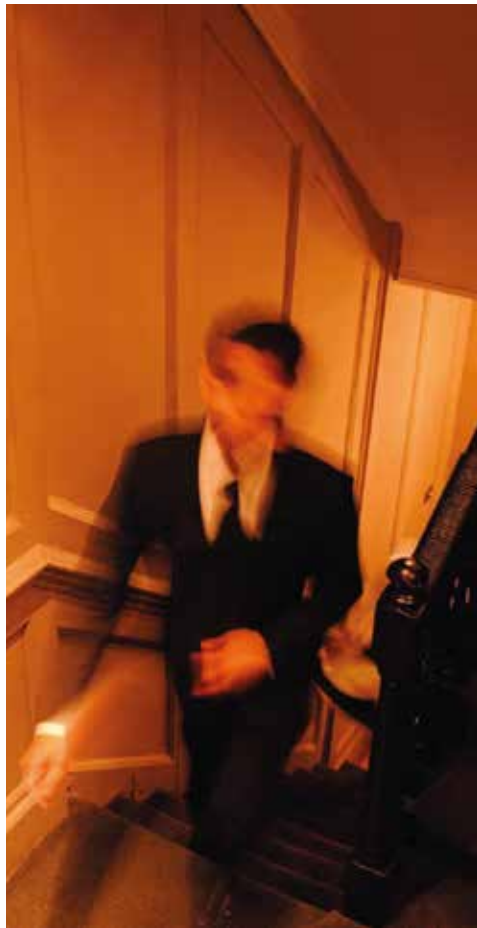
*Praline, Almond, Hazelnut, Dark Chocolate*

G, N, Sy

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Mince Pie

£85 per person



## 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'



## 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 underwear commercial'

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Telephone 020 7494 3111 [www.gauthiersoho.co.uk](http://www.gauthiersoho.co.uk)



Please don't hesitate to contact us for any food or drink related enquiries or to see the special offers you may have.

