

G A U T H I E R

S O H O

CHRISTMAS LUNCH MENU 2024 'All Inclusive'

Included for a fixed price of £75 per person:

- Cocktail • Two glasses of Selected Wine or Non-Alcoholic Pairing
- Canapés • Amuse Bouche • Three Courses • Coffee & Petits Fours

On Arrival:

A Sparkling 'Chrismosa' Cocktail

Prosecco, Cranberry Juice, Rosemary, Orange Liqueur

- with -

Hot & Cold Canapés

Sweet & Sour Puff Pastry, Sesame Seed Glaze

G, Se, SO²

Soft Rice Blinis & Smoked Sea Carrots, Dill Cremata

Sy

MENU

Amuse Bouche de Noël

G, N, Sy, SO²

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Classic Black Truffle Risotto

Black Truffle, Jus de Roti Vegetal, Miso & Plant Parmesan

Sy, N, SO²

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Christmas Pithivier Deluxe

Golden Turnips & Black Trumpet Mushrooms, Parsley Jus & Red Wine Reduction

C, N, G, SO²

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Louis XV à l'Or

Dark Chocolate & Hazelnut

G, N, Sy

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Coffee & Petit Fours

Mince Pie & Chocolate Truffle

G, SO²

£75 per person

A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all Gauthier Soho employees. Please note that we cannot accept non-monetary tips.

If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code. Gauthier Soho is proud to present all its menus free from all animal products. Allergens: G: Gluten, SO²: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery