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GAUTHIER
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SOHO

MENU CLASSIC 'GRAND DÎNER'

AUTUMN 2023

Canapés

Maraniere Shot • Tube of Purple Sweet Potato & Pine Oil, Sour Cremata

(allergens) G, Sy, SO²

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Brioche Feuilletée

Aromatic Dal, Herbs & Quince Chutney

G

*

Corn & Blackberries

Marinated Tempeh, Popcorn, Corn Velouté

Sy

*

Roasted Fennel

Orange & Maple Syrup glaze, Smoked Dressing, Sea Buckthorn

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British Black Truffle Berlingot

Light Dashi Cream

G, Sy

*

Butternut Rose

Quinoa, Sage, Sautéed Mushrooms, Light Turmeric Sauce

Sy, SO²

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Celeriac Dauphinois

3D Pulled Tuber, Sweet & Sour Grapes, Parsley Cream, Red Wine Sauce

*

Poached Comice Pear

Light Cremata Foam

Sy

*

Bramley Apple

Meringue, Carrot & Tarragon

G, N, Sy

*

Mirabelle & Milk Chocolate

Smoked Whisky Aromas

Sy, SO²

£95 per person

Wine pairing £75

Book Now

Buy Gift Voucher

A 15% service charge will be added to your bill

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