

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER'

December 2025

Canapés

Hazelnut Butter, Smoked Beetroot & Aged Xerez Tartine G, Sy, SO2
Soft Rice Blinis, Marinated Sea Carrots, Dill Crematta N, SO2, G

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Brioche Feuilletée

Sunflower & Miso Butter, Apple & Quince Chutney G, Sy, SO2

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Delica Pumpkin

Cep & Chanterelle, Kimchi, Vadouvan Sauce, Aleppo Chilli Oil Sy, Se, M, SO2

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Crêpe Romilly

Oyster Leaf Beurre Blanc, Classic Gauthier Kelp Caviar G, SO2

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Chestnut Raviolo

Beurre Noisette, Confit Garlic & Sage G, N

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Salsify De La Mer

Roasted Salsify, Furikake-Crusted House Tofu, Saffron & Fennel Pastis, Croutons & Confit Garlic Sy, SO2, Se

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Christmas Pithivier

Topinambur Purée, Braeburn Apple, Madeira Jus, Autumn Truffle C, SO2

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"Les Guarrigues"

*Olive Oil Marinated Plant Chèvre, Thyme,
Rosemary & Black Pepper, Sourdough Toasts* N, G - (Supplementary cheese course - £15)

*

Le Normand

Green Apple Sorbet, Calvados Roasted Apple, Cider

*

Louis XV

Rocher à L'Or N, G

£95

Chef & Sommelier Seasonal Drinks Pairing *Non alcoholic* - £45 • Sommelier Wine Pairing - £80

BOOK NOW

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