GAUTHIER

SOHO

MENU CLASSIC 'GRAND DÎNER'

December 2026

Canapés

Winter Potato Consommé, Lemon Thyme
Roasted Sunflower Seed, Beetroot, Aged Jerez SO2, G, Sy
Topinambur, Green Apple, Puffed Sorghum, Sumac SO2, G, Sy

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Laminated Rye Bread

Faux Gras Terrine, Fig Chutney & Black Truffle G, Sy, Se, SO2, N

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Radicchio

Blood Orange, Charred Apple Ketchup, Hazelnut Sauce Sy, Se, N, SO²

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Crêpe Vonassienne

Classic Beurre Blanc & Gauthier Black Kelp Caviar SO²

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Autumn Raviolo

Pumpkin Velouté, Sage & Smoked Chestnut G, SO2, Sy

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Potato de la Mer

Saffron Potato, Dulse, Sauce Marseilaise, Marinated Cucumber Sy, SO2

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Christmas Pithivier

Golden Turnips & Black Trumpet Mushrooms, Cabbage & Red Wine Reduction Sy, G, SO²

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"Les Guarrigues"

Olive Oil Marinated Gauthier 'Happy Goat', House Focaccia N, G - *(Supplementary cheese course - £15)*

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Le Normand

Granny Smith Sorbet, Calvados Roasted Apple SO²

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Rocher à l'Or

Praline & Roasted Hazelnut, Wafer Crisp G, N, Sy

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Petit Fours

Mince Pie & Truffles G, SO²

£95

Chef & Sommelier Seasonal Drinks Pairing *Non alcoholic - £50* • Sommelier Wine Pairing - *£80*

Please note this menu is an example only and is subject to change depending on availability of produce

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