

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER'

WINTER 2024

Tuesday-Saturday - from 7.30pm, Saturday Lunch

Canapés

*Avocado / Beet / Ginger Tart * Cauliflower Roast Cream*

(allergens) G, Sy * ~

*

Brioche Fluff

Lettuce, Lovage & Watercress Herb Oil

G, Sy

*

Carrot

Braised, Truffle-Balsam Broth, Chive & Roasted Hazelnut

N, Sy

*

Butternut

Curry Poulet, Mango & Pineapple

SO²

*

Musk

Truffle - Dashi, Soft Ravioli

G, Sy

*

Iodine Salsify

Samphire, Nori & Cucumber, Saffron Marseillaise

SO²

*

« A La Royale »

Parsnips - Cabbage, Red Wine Jus

N, Se, G, Sy

*

Plum Pressed

Cremata & Vinegar

Sy, SO²

*

Clémentine - Pineapple

Coriander & Sorbet

*

Pear

Choco Mirror, 70% Dark Chocolate

N

£95 per person

Sommelier Wine Pairing - £75

The Gauthier Soho Winter 2024 Menu is supported by premium produce supplied by

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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