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GAUTHIER
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SOHO

MENU CLASSIC 'GRAND DÎNER'
WINTER 2025

Canapés

Flaky Cumin & Mint Bonbon

(allergens) Sy, G

Very Light Sage & Garlic Consommé

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Layered Brioche Toasts

Soft Wild Mushroom Parfait, Chutney & Crunchy Gherkins

SO2

*

Pale Brittany Calçot

Steamed & Lightly Charcoaled, Grated Lemon & Mustard Seeds

M

*

Fat Kentish Carrot

Black Winter Truffle & Roasted Nuts, Aged Balsamic Vinegar Broth

SO2, N

*

Rainbow Agnoletti

Golden Pumpkin & Crisp Sage, Fresh Walnut

G

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Tourte de la Mer Safranée

Red Dulce, Sea Lettuce & Salsify, Garlic/Saffron Sea Velouté

G, S, SO2

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Golden Swede Apicius

Fondant Golden Swede, Just Crunchy Red Chard, Classic Apicius Sauce

SO2, Sy

*

Cut of a Poached Quince

Clove, Pepper & Olive Oil, Light Stracciatella from Julienne Bruno

Sy

*

Leafy Corsican Clementine

Lemon Balm Salad, Marmalade Sorbet

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Open Walnut Macaroon

Very Aged Whisky, 85% Equador Cacao Dark Chocolate Sauce

N, Sy

£95

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

Sommelier Wine Pairing - £75

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