

# G A U T H I E R

SOHO

## MOTHER'S DAY MENU

Sunday March 15th 2026

### Canapés

*Roast Potato Consommé, Black Winter Truffle  
Steamed Chawanmushi, Kombu Dashi Glaze, Shimeji Pickle Sy SO2*

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### Brioche Feuilletée

*Soft Carrot Terrine, Chervil & Caraway G Sy*

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### Mother's Day Faux Gras

*Stone Fruit Compote G Sy*

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### Sweet Onion Agnolotti

*Miso and Lemon, Sautéed Black Trompette G Sy*

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### Delicate Roasted Salsify Tart

*Warm Kelp and Brassica Salad, Charred Leek and Almond Velouté, Plant Brown Butter G, N, Sy*

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### Koji-Cured King Oyster

*Sticky Turnip, Roast Cauliflower Cream, Black Truffle, Pan-Fried Dumpling, Wild Mushroom Jus SO2, Sy*

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### Fennel Sorbet

*Winter Sicilian Blood Orange*

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### Dark Chocolate Tart

*XOCO Tuma Yellow, Black Cardamom Toffee, Ratte Potato Gelato G, Sy*

£85

Chef & Sommelier Seasonal Drinks Pairing *Non alcoholic* - £30

Sommelier Wine Pairing - £50

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, SO<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery