

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER' NEW YEAR'S EVE 2023

Aperitif

Deutz Champagne Kir Royale

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Canapés

*Hakkasan Style Glazed Puff, Sesame Seed * Parmentier Velouté, Grated Truffle*
(allergens) S, G, Sy * G, N, SO² * (*)

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Black Olive & Fresh Thyme Bun

Piperade & Basil Pesto Cream

G, Sy, SO²

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Red Ginger Tartar

Light Soya Broth, VTuna & Avocado

Sy

*

Black Plant Caviar

Pomme Mousseline

G

*

White Winter Pyramid Ravioli

Dashi Cream & Black Truffle

G, Sy

*

Feuillete de La Mer

Safron Infused Marseille Style Sea Broth, Crystallized Seaweed and Fresh Sea Beans

Sy, SO²

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Rosemary Dauphinois

Pulled Black Mushroom, Juniper Cabbage, Red Wine Jus

C, G, M SO²

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Freshly Pressed Curd

Plum & Balsam

N, Sy, G, SO²

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Pear Martini

Lemon Balm & Cinnamon

N, Sy, G

*

New Year Goldfinger

70% Dark Chocolate, Crunchy Praline

N, Sy, G

*

Petits Fours

£225 per person

Sommelier Wine Pairing - £125

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