

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER' NEW YEAR'S EVE 2024

Aperitif

Deutz Champagne Kir Royale

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Canapés

Hakkasan Style Glazed Puff, Sesame Seed

Faux Gras Jar, Toasts

Crisp Truffle & Cauliflower Tartlet, Grated Truffle

(allergens) S, G, Sy + G, N, SO² + F

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Soft Pumpkin Bun

Lime & Mango Chutney, Coriander Infused Citrus Dressing

G, Sy, SO²

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Chilled Mango & Red Ginger Tartar

Light Soya Broth, Beetroot & Avocado, Indonesian Pepper Cream

Sy

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Traditional Black Kelp Caviar

Crunch & Pomme Mousseline, Light Dill Velouté

G

*

Winter Berlingot

Dashi Cream & Black Winter Perigord Truffle

G, Sy

*

Feuillete de La Mer

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

Sy, SO²

*

Dauphinois Rosemary Millefeuille

Pulled Black Mushroom, Juniper Cabbage, Red Wine Jus

C, G, M, SO²

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Bleu aux Noix

Crunchy Fennel Salad, Lime & Walnut Bread

N, Sy, G, SO²

*

Pear Martini

Lemon Balm & Cinnamon

N, Sy, G

*

New Year Goldfinger

70% Dark Chocolate, Crunchy Praline

N, Sy, G

*

Petits Fours

Tea, Coffee, Infusions

£225 per person

Sommelier Wine Pairing - £125

BOOK NOW

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