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GAUTHIER
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SOHO

MENU CLASSIC 'GRAND DÎNER'
NEW YEAR'S EVE 2025

Canapés

*Hakkasan Style Glazed Puff, Sesame Seed
Faux Gras Jar, Toasts
Crisp Truffle & Cauliflower Tartlet, Grated Truffle*
(allergens) S, G, Sy * G, N, SO² * (-)

*

Soft Coriander Bun

Lime Chutney, 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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Crêpe Romilly

Classic Beurre Blanc & Gauthier Black Kelp Caviar G, Sy, SO²

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Winter Berlingot

Dashi Cream & Black Winter Perigord Truffle
G, Sy

*

Salsify de La Mer

Roasted Salsify, Saffron, Fennel & Pastis Sauce, Croutons & Garlic Sy, SO²

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Dauphinois Rosemary Millefeuille

Pulled Black Mushroom, Juniper Cabbage, Red Wine Jus
C, G, M, SO²

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"Les Guarrigues"

Olive Oil Marinated Plant Chèvre, Thyme, Rosemary & Black Pepper, Sourdough Toasts N, G

*

Pear Martini

Lemon Balm & Cinnamon
N, Sy, G

*

New Year Goldfinger

70% Dark Chocolate, Crunchy Praline
N, Sy, G

*

Petits Fours

Tea, Coffee, Infusions

£195 per person

Sommelier Wine Pairing - £100

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