GAUTHIER

SOHO

MENU CLASSIC 'GRAND DÎNER'

NEW YEAR'S EVE 2026

Canapés
Hakkasan Style Glazed Puff, Sesame Seed
Gauthier Faux Gras, Fig Chutney, Crostini
Crisp Truffle & Cauliflower Tartlet, Grated TWiner ruffle
(allergens) S, G, Sy * G, N, SO² * (-)

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Coconut Rice Bread
Cultured Coconut, Coriander & Winter Citrus
G, Sy, SO²

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Tomato, Seaweed & Avocado
Green Mango, Tomato Tamarin Ponzu, Furiake
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

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Salsify de La Mer
Saffron & Pastis Sauce, Fennel, Dill Marinated Cucumber, Croutons
Sy, SO²

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Confit Celeriac
Charcoal-crusted, Stuffed Morel & Black Garlic, Juniper Cabbage, Morel Jus
C, G, M SO²

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"Les Guarrigues"
Olive Oil Marinated Plant Chèvre, Thyme, Rosemary & Black Pepper, Focaccia N, G

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Mandarin Sorbet
Lemon Balm & Cinnamon fizz, Tapioca Pearl
N, Sy, G

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New Year Goldfinger
70% Dark Chocolate, Crunchy Praline
N, Sy, G

£195 per person

Sommelier Wine Pairing - £120
Non Alcoholic Drinks Pairing £65

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