

# G A U T H I E R

S O H O

## MENU CLASSIC 'PETIT DÎNER'

WINTER 2024

Tuesday - Saturday - 5pm only, Saturday Lunch

### Canapés

*Avocado / Beet / Ginger Tart \* Cauliflower Roast Cream*

(allergens) G, Sy \* ~

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### Brioche Fluff

*Lettuce, Lovage & Watercress Herb Oil*

G

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### Carrot

*Braised, Truffle-Balsam Broth, Chive & Roasted Hazelnut*

N, SO<sup>2</sup>

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### Riso Safran

*Confit Tomato & Roasted Salsify, Parsley Oil*

SO<sup>2</sup>

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### « A La Royale »

*Parsnips - Cabbage, Red Wine Jus*

M, Sy, SO<sup>2</sup>

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### Clémentine - Pineapple

*Coriander & Sorbet*

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### Pear

*Choco Mirror, 70% Dark Chocolate*

N

£55 per person

Sommelier Wine Pairing - £45

The Gauthier Soho Winter 2024 Menu is supported by premium produce supplied by



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FINE FOODS

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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