

•
GAUTHIER
•

SOHO

CHRISTMAS MENU 2023 'Gold'

A Selection of Hot & Cold Canapés on arrival:

Thin Leek & Vintage Port Tartlet, Crisp Leek Tempura

Allergens: G, SO²

Sweet & Sour Puff Pastry, Sesame Seed Glaze

G, Se, SO²

Soft Rice Blinis & Smoked Sea Carrots, Dill Cremata

Pearl Plant Caviar

Fondue of Seaweed & Light Potato Dauphinoise Sour Cream & Lemon Aromatic Sauce

G, N, Sy, SO²

*

Vialone Nano Riso

Grated Black Winter Truffle, Jus de Roti Vegetal, Miso & Plant Parmesan

Sy, N, SO²

*

Salsify de La Mer

Braised Salsify, Sea Broth & Marinated Cucumber, Fennel & Herb

Sy, SO²

*

Christmas Pithivier Deluxe

Golden Turnips & Black Trumpet Mushrooms, Parsley Jus & Red Wine Reduction

C, N, G, SO²

*

Le Normand

Green Apple Sorbet, Calvados Roasted Apple, Cider & Fleur de Sel

SO²

*

Rocher à l'Or

Praline & Roasted Hazelnut, Very Dark Chocolate Sauce

G, N, Sy

*

Petit Fours

Mince Pie & Chocolate Truffle

G, SO²

£95 per person