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GAUTHIER

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S O H O

CHRISTMAS MENU 2026 'Gold'

A Sparkling 'Chrismosa' Cocktail on arrival

Prosecco, Cranberry Juice, Rosemary, Orange Liqueur

- with -

A Selection of Hot & Cold Canapés:

Port Glazed Mushroom Parfait, Earl Grey Blackberry Pickle Sy, SO2, G

Corn Consomme, Braised Kelp, Grilled Corn, Fig Leaf, Horseradish

Soft Rice Blinis, Marinated Sea Carrots, Dill Cremata Sy

MENU

Laminated Rye Bread

Cultured Sunflower, Fleur de Sel G, Sy

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Crêpe Vonassienne

Classic Beurre Blanc & Gauthier Black Kelp Caviar G, SO2

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Autumn Raviolo

Cep Velouté, Black Truffle & Roasted Cep G

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Salsify de La Mer

Roasted Salsify, Saffron, Fennel & Pastis Sauce, Marinated Cucumber, Croutons Sy, G, SO2

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Christmas Pithivier Deluxe

Golden Turnips & Black Trumpet Mushrooms, Parsley Jus & Red Wine Reduction C, Sy, N, G, SO2

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Le Normand

Green Apple Sorbet, Calvados Roasted Apple, Cider SO2

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Rocher à l'Or

Praline & Roasted Hazelnut, 70% Dark Chocolate Sauce G, N, Sy

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Petit Fours

Mince Pie & Chocolate Truffle G, SO2

£95 per person