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GAUTHIER

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S O H O

PRIVATE PARTY MENU
AUTUMN 2023

Canapés:

Mariniere Shot

Tube of Purple Sweet Potato & Pine Oil, Sour Cremata

Allergens: G, C, Se, Sy, P, SO²

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Brioche Feuilleté

Aromatic Dal, Herbs & Quince Chutney

G, N

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Braised Fennel

Orange & Maple Syrup, Smoked Dressing, Sea Buckthorn

Sy, M, SO²

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Black Truffle Pyramid

Autumn Dashi, Umami Veloute

G, SO²

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Celeriac Dauphinois

Sweet & Sour Grapes, Verjus Sauce

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Poached Williams Pear

Thin Slices of Pear & Straciatella

G, N, Sy

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Hazlenut & Dark Chocolate

Aged Whisky Cream

G, N, Sy

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Petit Fours

£85 per person