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GAUTHIER
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SOHO

PRIVATE PARTY MENU
AUTUMN 2026

A Selection of Hot & Cold Canapés:

Port Glazed Mushroom Parfait, Earl Grey Blackberry Pickle Sy, S02, G
Corn Consomme, Braised Kelp, Grilled Corn, Fig Leaf, Horseradish

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Laminated Rye Bread

Cultured Sunflower, Fleur de Sel G, Sy

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Confit Celeriac

Tarragon Gremolata, Crab Apple & Hazelnut S02, N

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Crêpe Vonassienne

Classic Beurre Blanc & Gauthier Black Kelp Caviar G, S02

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Autumn Raviolo

Cep Velouté, Black Truffle & Roasted Cep G

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Delica Pumpkin

*Roasted Buckwheat Tempeh, Cauliflower and Black Garlic Cream,
Chervil, Jus de Legumes* S02

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Juniper & Pear Sorbet

Verjus Compressed Pear, Mexican Marigold S02

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Chestnut & Squash

*Marrons Glacees, Butternut Squash Gelato,
Very Dark Chocolate Sauce and Cacao Tuile* Sy S02

£85 per person