GAUTHIER

SOHO

PRIVATE PARTY MENU
SPRING 2024

Canapés:
Thin Leeks & Caviar Tartlet, Seaweed Tartar

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Young Peas & Olive Velouté

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Warm Brioche Feuilletée
Wild Garlic Pesto & Herb Oil

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Wild Pea & Broad Bean Riso
Spinach & Soft Plant Ricotta, Thyme & Lovage Cream

Sy

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Glazed Kohlarbi
Aubergine, Kalamata Olive, Spring Green, Confit Lemon

Sy

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Mauritius Vanilla Cube
Roasted Pineapple, Salted Caramel

£55 per person

Gauthier Soho is proud to present all its menus free from all animal products. Allergens: G: Gluten, SO^2: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery