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GAUTHIER  
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SOHO

PRIVATE PARTY MENU  
SUMMER 2026

Canapés

*Strawberry & Red Verjus, Pink Peppercorn* C  
*Sweet Red Pepper, Soft White & Kalamata Olive* G, Sy, SO<sup>2</sup>

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Feuilletée de Brioche

*Aubergine Confit Butter, Barley Malt* G, Sy

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Kohlrabi

*Cucumber Ajo Blanco, Broad Beans, Curry Leaf* N, SO<sup>2</sup>

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Golden Crêpe Vonassienne

*Beurre Blanc, Classic Gauthier Caviar* G, SO<sup>2</sup>

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Lacto Tomato Tortellini

*Clear Tomato Brodo, Lemon Verbena* G

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Scottish Girolles

*Crispy Polenta, Scottish Girolles in Sourdough Butter, Roscoff Onion*  
*Chard Jus Vert, Lacto Apricot* G, Ce

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Peach & Hibiscus

*Peach & Hibiscus Sorbet, Poached Peach, Candied Hibiscus*

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Summer Blossom

*Mint & Courgette, Toasted Vanilla Ice*  
*Chamomile & Lemon Thyme* G

£85

A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all Gauthier Soho employees. Please note that we cannot accept non-monetary tips.

If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code. Gauthier Soho is proud to present all its menus free from all animal products. Allergens: G: Gluten, SO<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery