

# G A U T H I E R

S O H O

## PRIVATE PARTY MENU WINTER 2026

### Canapés

*Roast Potato Consommé, Black Winter Truffle*  
*Steamed Chawanmushi, Kombu Dashi Glaze, Shimeji Pickle* Sy

\*

### Brioche Feuilletée

*Soft Carrot Terrine, Chervil & Caraway* G, Sy

\*

### Crêpe Vonassienne

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

\*

### Sweet Onion Agnolotti

*Miso and Lemon, Sautéed Black Trompette* G, Sy

\*

### Roasted Delicate Salsify Tart

*Warm Kelp and Brassica, Charred Leek, Light Almond Velouté, Plant Brown Butter* G, N (Almond)

\*

### Koji-Cured King Oyster

*Sticky Turnip, Roast Cauliflower, Black Truffle, Wild Mushroom Cream* Sy

\*

### Fennel Sorbet

*Winter Sicilian Blood Orange*

\*

### Tuma Yellow 70% Pure Cacao Tart

*Crunchy Pop Caramel, Ratte Potato Gelato* G, Sy

£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