

# GAUTHIER

SOHO

## A COMPASSIONATE CHRISTMAS

Dear Friends,

I invite you to celebrate your Christmas party here in my lovely townhouse in Romilly Street.

2023 will be the third year where I can go into the Christmas season as a 100% vegan restaurant.

Because plant-based cuisine is the only thing we do, you can expect nothing but complete focus, creativity and dedication, and enjoy your party knowing that we share the same vision of animal-free gastronomy as you do.

Please get in touch with any questions you may have and we can begin planning your Christmas party at Gauthier Soho right away.

[info@gauthiersoho.co.uk](mailto:info@gauthiersoho.co.uk)

Joyeux Noel,

Alexis Gauthier



# G A U T H I E R

S O H O

## YOUR CHRISTMAS PARTY IN SOHO



Gauthier Soho is a leading venue for private parties in Central London, hosting bespoke dining gatherings almost every day of the week throughout the year.

### Renowned Vegan Cuisine

Vegan Chef Alexis Gauthier is a regular judge on BBC Masterchef and his award winning plant-based cuisine is offered in a *fixed price Christmas menu*, designed to combine his animal-free gastronomy philosophy with a festive touch.

### The first Choice

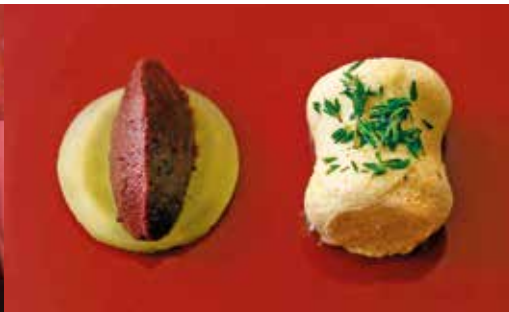
Gauthier Soho has been a favourite private dining destination in Soho for many years and we are proud to have hosted recent celebrations for celebrities such as Billie Eilish, Stella McCartney, Benedict Cumberbatch, Tom Cruise, Steve Coogan, Wil.I.Am, Seal, and many other well-known faces.

As well as this, we've had the pleasure of arranging events for an endless list of well known corporates, such as **Google, Bloomberg, Credit Suisse, Microsoft, Bank of America, Courvoisier, Louis Vuitton, Estée Lauder & American Express.**

### Anything is Possible

Gauthier Soho prides itself on delivering bespoke requests. Whatever your unique idea of a part might be, we can make it happen. Be as creative as you like!

- Festive-decorated rooms, crackers and Christmas lights
- Optional Bespoke Christmas gift bags for your guests
- Bespoke Entertainment can be arranged - we've had everything from close-up magicians to opera singers.
- Themed activities such as wine tasting demonstrations, quizzes, casinos, immersive theatre.



# G A U T H I E R

S O H O

## CHRISTMAS PARTY MENU 'GOLD'

### A Selection of Hot & Cold Canapés on arrival:

*Thin Leek & Vintage Port Tartlet, Crisp Leek Tempura*

Allergens: G, SO<sup>2</sup>

*Sweet & Sour Puff Pastry, Sesame Seed Glaze*

G, Se, SO<sup>2</sup>

*Soft Rice Blinis & Smoked Sea Carrots, Dill Cremata*

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### Pearl Plant Caviar

*Fondue of Seaweed & Light Potato Dauphinoise Sour Cream & Lemon Aromatic Sauce*

G, N, Sy, SO<sup>2</sup>

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### Vialone Nano Riso

*Grated Black Winter Truffle, Jus de Roti Vegetal, Miso & Plant Parmesan*

Sy, N, SO<sup>2</sup>

\*

### Salsify de La Mer

*Braised Salsify, Sea Broth & Marinated Cucumber, Fennel & Herb*

Sy, SO<sup>2</sup>

\*

### Christmas Pithivier Deluxe

*Golden Turnips & Black Trumpet Mushrooms, Parsley Jus & Red Wine Reduction*

C, N, G, SO<sup>2</sup>

\*

### Le Normand

*Green Apple Sorbet, Calvados Roasted Apple, Cider & Fleur de Sel*

SO<sup>2</sup>

\*

### Rocher à l'Or

*Praline & Roasted Hazelnut, Very Dark Chocolate Sauce*

G, N, Sy

\*

### Petit Fours

*Mince Pie & Chocolate Truffle*

G, SO<sup>2</sup>

**£95 per person**

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GAUTHIER  
•

SOHO

CHRISTMAS PARTY MENU 'SILVER'

*On Arrival:*

**A Sparkling 'Christmosa' Cocktail**

*Prosecco, Cranberry Juice, Rosemary, Orange Liqueur*

*~ with ~*

**Hot & Cold Canapés**

*Sweet & Sour Puff Pastry, Sesame Seed Glaze*

G, Se, SO<sup>2</sup>

*Soft Rice Blinis & Smoked Sea Carrots, Dill Cremata*

Sy

MENU

**Amuse Bouche de Noël**

G, N, Sy, SO<sup>2</sup>

\*

**Classic Black Truffle Risotto**

*Black Truffle, Jus de Roti Vegetal, Miso & Plant Parmesan*

Sy, N, SO<sup>2</sup>

\*

**Christmas Pithivier Deluxe**

*Golden Turnips & Black Trumpet Mushrooms, Parsley Jus & Red Wine Reduction*

C, N, G, SO<sup>2</sup>

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**Louis XV à l'Or**

*Dark Chocolate & Hazelnut*

G, N, Sy

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**Coffee & Petit Fours**

*Mince Pie & Chocolate Truffle*

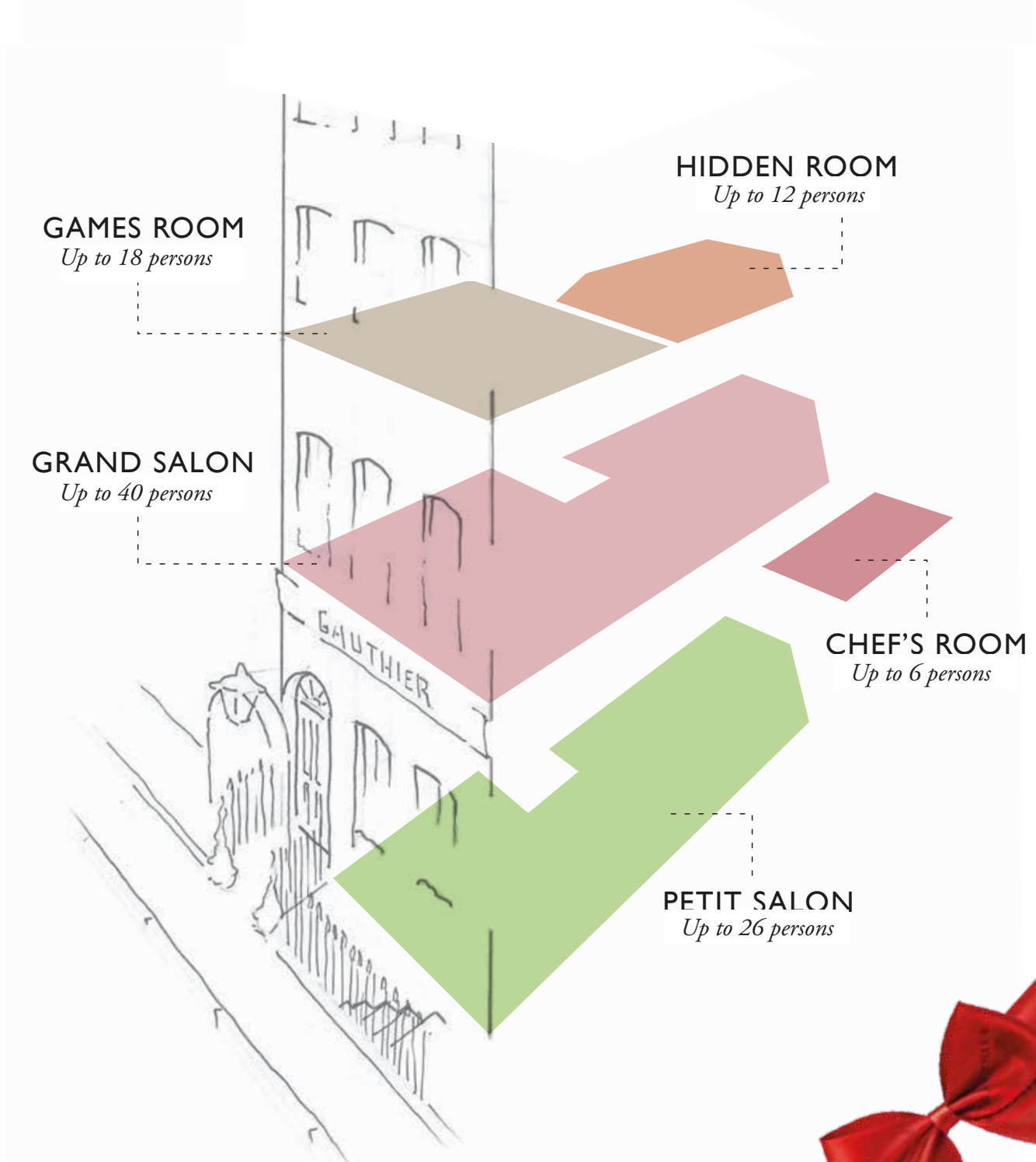
G, SO<sup>2</sup>

**£65 per person**

# OUR ROOMS

There are few party settings more atmospheric than an original Georgian Townhouse in Soho. 21 Romilly Street retains the original layout, with original panelling, Murano chandeliers, hand curated art collection and original fireplaces.

Five separate rooms are available to hire individually, or combined to create a multiple room event.

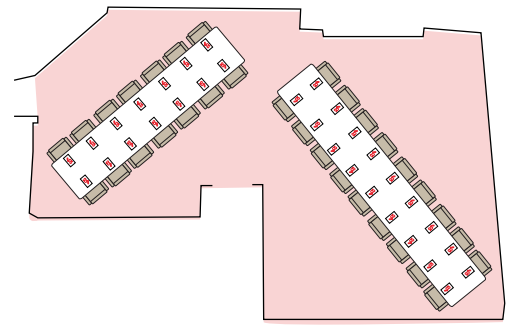




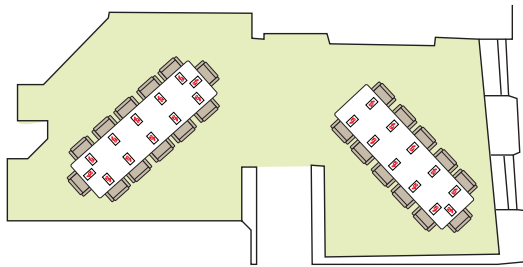


## LE GRAND SALON

- Up to 40 Seated
- Up to 50 Standing reception
- First Floor Location
- 9.5m x 5.2m



## LE PETIT SALON

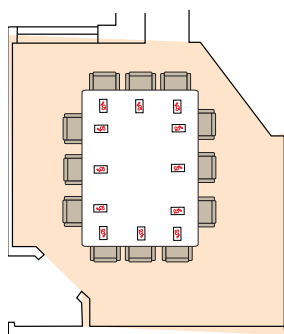
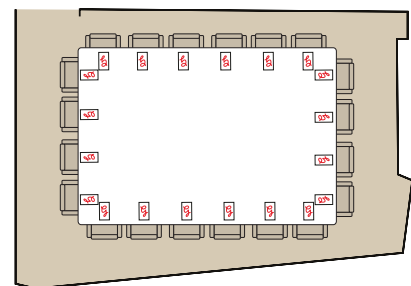


- Up to 26 Seated
- Up to 30 Standing reception
- Ground Floor Location
- 7.6m x 3.1m



## GAMES ROOM

- Up to 18 Seated
- Up to 25 Standing reception
- Second Floor Location
- 5.4m x 4.4m



## HIDDEN ROOM

- Up to 12 Seated
- Second Floor Location
- Option to use as drinks reception room if booking Games Room
- Personal Privacy Service Bell
- 4m x 3.7m

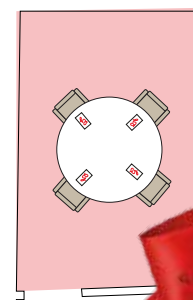


## CHEFS' ROOM



- Up to 6 Seated
- Ground Floor Location
- Private Bar available
- 3.5m x 2.5m

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# PLANT-BASED DINING BEYOND EXPECTATION

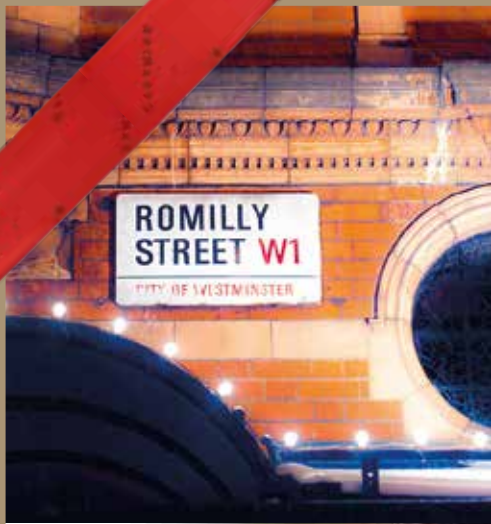
Alexis Gauthier's philosophy for cuisine is very simple: to continue the work of a century of Classical French gastronomy, only without using animal products.

His team are focused 100% on this menu alone, and the dedication in finding exciting new flavours and the excitement recreating old ones is truly palpable.

This year for Christmas, Alexis serves two vegan tasting menus encapsulating the very essence of the festive season.





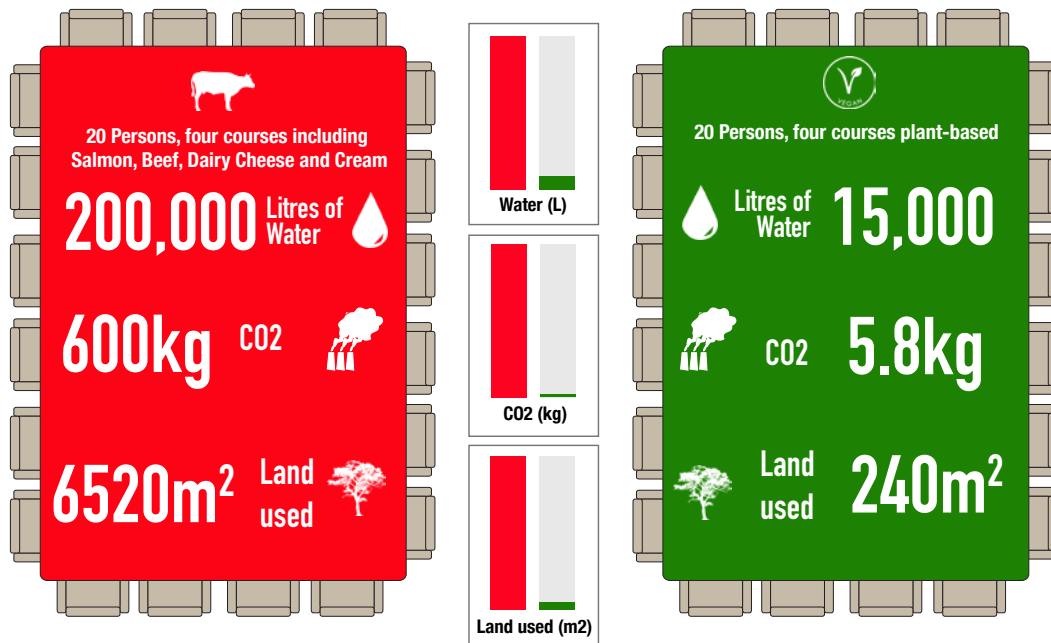




# Your Partner in Sustainability

More and more companies, large and small, are naturally considering their environmental positioning when selecting where to celebrate with clients and colleagues.

Holding your event plant-based can reduce its carbon footprint, water and land use by an average of 90% and is the most sustainable choice, easily aligning with sustainability targets worldwide.



Study for Gauthier Soho Restaurant · Sources: Estimates from data taken from [inourworlddata.org](http://inourworlddata.org), [businessinsider.com](http://businessinsider.com), [visualcapitalist.com](http://visualcapitalist.com)

When food and drink plays such a large part in our personal carbon footprint, moral positioning towards animals, and a general forward-thinking outlook towards health and vitality, choosing plant-based makes perfect sense.





## The Sunday Telegraph

'Regal perfection'

## London Evening Standard

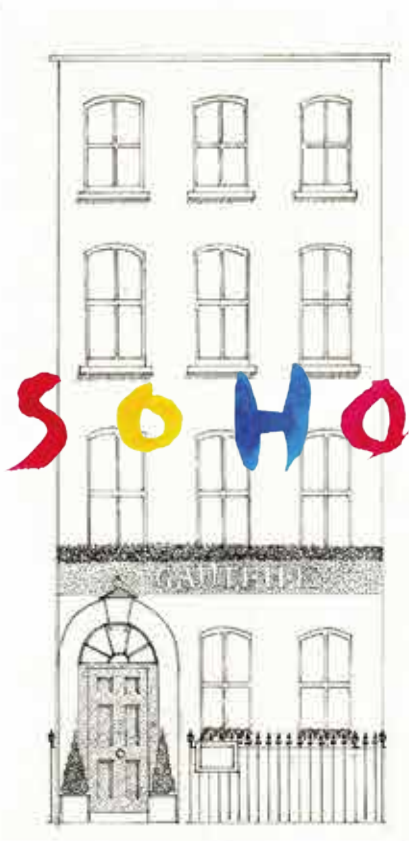
'A master class' - Fay Maschler

## ZAGAT

'28/30 - Gauthier's new cuisine is cooked with skill and imagination'

## THE WALL STREET JOURNAL

'Gauthier shows vegetables in the best possible way'



## The New York Times

10.11.10



## THE TIMES

'9/10' - Giles Coren

## theguardian

'Extraordinary in the intensity of its flavours'

## The Observer

'The doe-eyed waiters could have been cast for a D&G underwear commercial'

21 Romilly Street, Soho, London W1D 5AF  
Nearest tube: Leicester Square/Piccadilly Circus  
Telephone 020 7494 3111 [www.gauthiersoho.co.uk](http://www.gauthiersoho.co.uk)



Please don't hesitate to contact us for any food or drink related enquiries or to see the full range of services you may have.

