



CHRISTMAS

First Course

Coriander & Pea Humous

Soft Thyme Focaccia, Spicy harissa Oil

- OR -

Gauthier Kelp Caviar

Light Fluffy Pancake, Dill Crema, Lemon & Mapple Infusion

Main Course

Classic Winter Wild Mushroom Pithiviers

Confit round carrots, red cabbage, apple & cinnamon

Cranberry sauce

- OR -

Golden Potato Dauphinois

Braised beets and roasted Sprouts

Roasted Garlic Cream & Dashi velouté

Dessert

Louis XV

Classic Dark Chocolate, Crunchy Praline

- OR -

Vanilla & Chestnut Christmas Yule Log

Custard & Fine Cognac Cream

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Warm Mince Pie & Chocolate Truffles

Three Courses - £35 per person

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 Studio Gauthier 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.

Studio Gauthier is proud to present all its menus free from all animal products.

Allergens: G: Gluten, SO2: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery