



G A U T H I E R

## Autumn Party Menu 2024

### Bread

#### Brioche feuilletée

*Confit Onion, Sumac and Yoghurt*  
G, Sy

### First Course

#### Autumn Mushroom Risotto

*Rich jus, enoki salad*  
Sy, SO2

~ or ~

#### Crispy VTuna Roll

*Spicy Miso Sauce*  
Sy

~ or ~

#### Truffle Tortellini

*Rich dashi veloute*  
G, Sy

### Main Course

#### Confit Celeriac

*Celeriac purée and crispy mushroom , grapes and Umami sauce*  
Sy

~ or ~

#### Marinated 3D Flank

*Rosemary Carrots, Pomme Anne and red wine sauce*  
G, M, Soy, So2

~ or ~

#### Miso & Leeks Aubergine

*Leeks Marmalade, Wild rice and miso dressing*  
Soy

### Dessert

#### Dark Chocolate Louis XV

*Caramel & Praline*  
N, Sy

~ or ~

#### Pear & Almond Tart

*Vanilla ice cream*  
N, Sy

~ or ~

#### Apple Tartin Tatin

*confit apple and caramel*  
Sy, G, N

£50

### Corporate Package - £70

*Incl. Cocktail, half bottle of selected wine, coffee & petits fours*

*A 12.5% service charge will be added to your bill*

*Please inform your server about any dietary requirements and/or allergies • Studio Gauthier is proud to present all of its menus free from all animal products*