



G A U T H I E R



Hospitality Menu

Corporate Events

British Film Institute

Why Gauthier?

What better way for a modern, forward thinking company or organisation to show its dedication to sustainability, carbon emissions, animal welfare, health and dietary requirements than offer guests to its party a 100% plant-based catering from the number one vegan chef in the UK, Alexis Gauthier.

Studio Gauthier brings all the compassionate, climate friendly environmental and health benefits together and pairs them with the deliciousness and elegance of classical French, Japanese and Latin American gastronomy.

Guests will admire the conscientious decision to go plant-based, then be blown away by the ingenuity, incredible creativity and pure indulgence of the dishes being served.

Alexis Gauthier

Holding Michelin Stars for 12 years, a judge on BBC's Masterchef, and a regular on TV's The Apprentice, Alexis Gauthier has been a London chef, restaurateur and passionate campaigner for 25 years. His decision to become vegan in 2016 was a surprise to many fans of his classical French gastronomic background, but his passions for deliciousness and genuine hospitality has been the driving force in establishing himself as one of the leading and most respected plant-based chefs in the world.

Alexis runs three central London restaurants - 123V (Mayfair) Studio Gauthier (Fitzrovia) and Gauthier Soho.

Alexis is now honoured to bring his creations to the British Film Institute.



Canapés



Canapés

*(45 minutes to 90 minutes average
consumption time)*

**£15 per person (choose 2 cold &
3 warm)**

Minimum 15 guests

**Additional & Dessert canapés
£3.50**

All prices are exclusive of VAT

Cold

Beetroot Tartar

*Pickled Ginger & Dijon Mustard
Thym Shortbread*

Lemon & Shredded Tofu Crab

Vodka Jelly Tartlet

Spicy Crispy Roll, Ahi Watermelon,

Avocado & toasted Coconut

Japanese Sweet Potato, torched miso

Thai Basil & Coriander salsa

Classic Gauthier Faux-Gras,

Soft Brioche & Mango Chutney

Heart of Palm California Roll

VTuna, Macadamia nuts, Avocado

Spelt Blini,

*Soft Pekin Jackfruit, Green Papaya slaw,
Peanuts, red pepper, Lemograss
dressing*

Warm

Bao Sliders

*Chick'n fried Mushroom, hoisin, pickled
cucumber*

Crispy Tomato Tatin

*Black Olive Tapenade, Roasted Pine nuts
& Basil leaves*

Seaweed NoPrawn Tempura

*Mango & Dill Salad, Coriander Cress
Miso-Soy Salsa*

Cauliflower Tots

Truffle Almond Parmesan, Truffle Aioli

Pressed Crispy Rice

Maple Aubergine & Wasabi

Lettuce Wrap

*Cucumber, Tofu, Kimchi, Chopped Herb
Mayo*

Garlic & Mushroom Bonbon

Crispy carrot bacon & Smoky Dressing

Dessert

Dark Choco & Praline Cube

Roasted Nuts Cream

Rose & Raspberry Macaroon

Mint & Pineapple Tartlet
Lemon crush

Strawberry Shortbread

Vanilla Mascarpone cream

Magnum Style Vegan Ice

Dark Choco or Coffee



Larger Bites



Larger Bites

45 minutes to 90 minutes average
consumption time

£18 per person

Choose 2 cold & 3 warm

Minimum order 25 guests

Additional & dessert bites £4

All prices are exclusive of VAT

Cold

Kelp Caviar & Parsnip Tartlet

Candied Seaweed

Coconut Ceviche,

Pineapple, Jalapeno, Cucumber & Lime

Baked Sea Roll

Heart of Palm, Ponzu, Spicy Mayo

Seaweed Medley

Unagi Eggplant Nigiri

Radish Tartar & Miso Truffle

Studio Ceasar

Mushroom Bacon, Kale,

Impossible Loin & Almond Parmesan

Black Sesame Baked

Sweet Potato,

Pico di Gaio & Avocado Salsa, Roasted

Cherry Tomato

Warm

Courgette Frittata

Mint & Cucumber, Coriander Cream

Chard & Potato Marseillaise

Safron & Garlic Aioli

Bao Sliders

Chick'n fried Mushroom, hoisin, pickled

cucumber

Selection of Tempura

Plant Prawn, Asparagus & Stems

Sweet chili sauce

Golden Herb Polenta

Sweetcorn Salsa, Onion Jam & Gerkin

3D Printed Plant Meat

Asparagus & Land Cress

Lemon Thyme Jus

Dessert

Dark Chocolate Cube

Praline cream and Roasted Nuts

Blueberry & Almond Tart

Blueberry Coulis

Pineapple & Mint Mousse

Rum Aromatic Cream

Caramelised Lemon Tart

Grated Lime



Bowl Food



Bowl Food

1 to 2 hours serving time.
Perfect for post meeting Lunch- Post or
Pre Screening

£24

Choose 2 Cold and 2 Warm

Minimum Order 20 Guests

Additional Bowl or Dessert Bowl

£6

All prices are exclusive of VAT

Cold

Avocado & Lime

Beetroot, Pine nuts, Capers,
White Chicory

Queen Caesar

Green Papaya, Kale, Mushroom Bacon
Almond Parmesan & Yuba Crisp

Peking jackfruit

Celeriac slaw, peanuts, red pepper, Thai
Herbs, Lemon Grass Dressing

Soleil Riviera

Green Beans, Golden Potato, Artichoke
Cherry Tomatoes, Sweetcorn, Wild
Rocket
Olive & Mustard Dressing

Superdome Avostar

Zesty Tuna/Salmon, Brown Rice &
Pickled Cucumber
Celery & Lettuce, Pink Chipotle Mayo

Melon & Watermelon

Pickled Radish, White Miso Dressing
Toasted Hazelnut

Warm

Plant Meat Navarin

3D Printed Redefine Meat™ Flank Steak
Peas, Mint & Jersey Royals

Ginger & Beetroot Risotto

Tarragon Jus & Crispy Kale

Crispy Chick'n

Impossible Fried Buttermilk Goujons
Summer Slaw & Pinenuts
BBQ sauce

Chard Rainbow Tortellini

Celery & Runner Beans Medley
Lightly Spiced Lemongrass Broth

Happy Duck Bao

Planted Original pulled, Pickled Greens
Cucumber & Spring Onion

Split Pea Dahl Charred Spiced

Aubergine, Spinach, Mint & Soy Plant
Yogurt

Poke Pink Palissade

Smoked Tofu, Avocado, Pineapple,
Sweetcorn, Kimchi, Crispy Nori, Pink Tom
Yum Sauce, Brown Rice

Dessert

Raspberry & Lychee Trifle

Toasted Almond

Moka Cake

Espresso Cream & Soft Cherries
Vanilla Plant Cream

Soft Mango « Tres Leches »

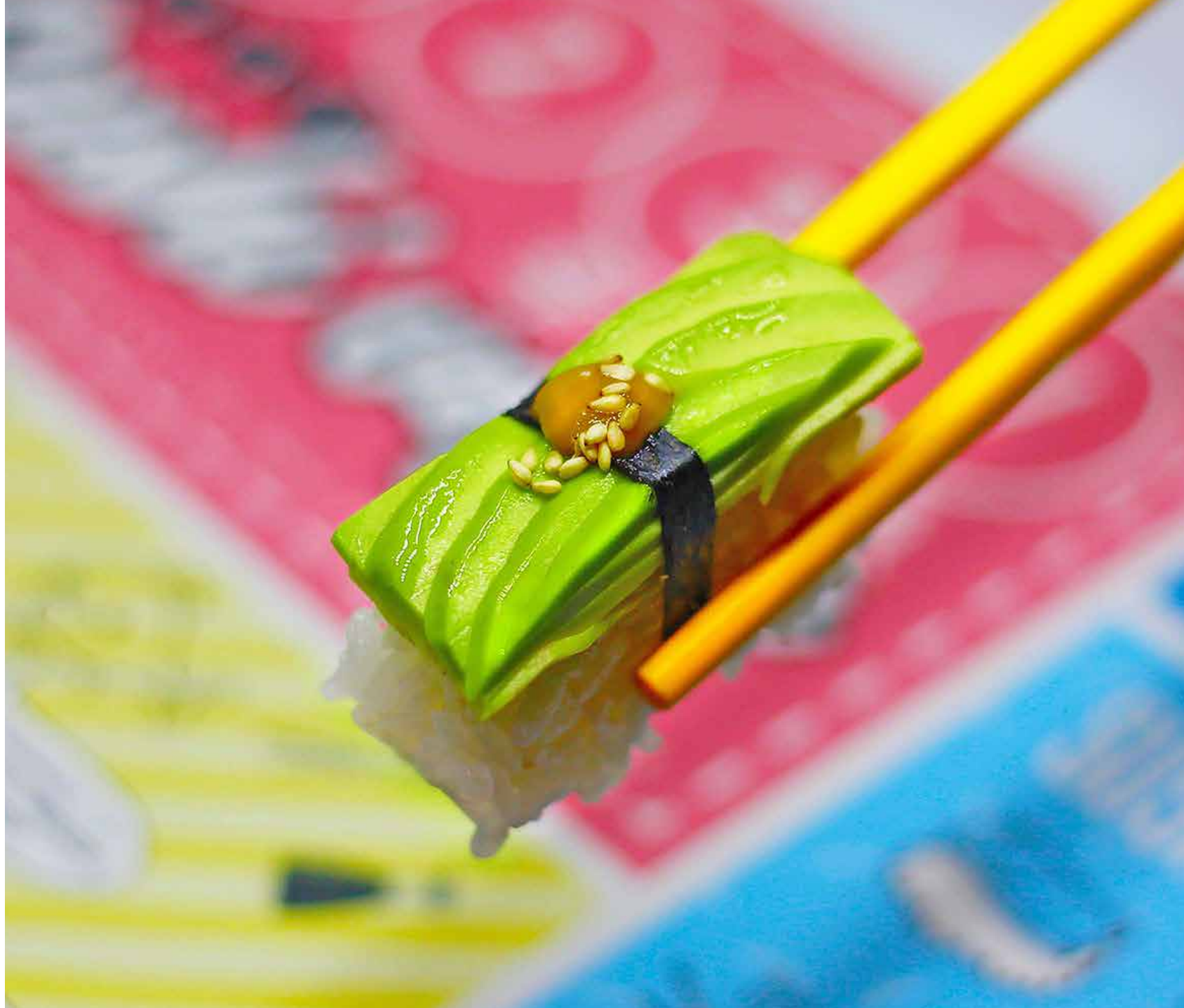
Almond, Oat & Coconut
Grated Lime

Tiramisu

Light Cream, Marsala
Vanilla & Coffee



Sushi



Sushi

*1 to 2 hours serving time.
Perfect for any party, informal gathering,
screening or product launch*

*Served with soy sauce, pickled ginger,
fresh wasabi*

Grand Sushi (16 pcs) £26

Petit Sushi (10 pcs) £18

Elite sushi (per 8 pcs) £16

Minimum Order 20 Guests

All prices are exclusive of VAT



Petit Sushi

(10 pcs set)

2x V-Tuna Nigiri

2x V-Salmon Nigiri

2x Avocado Nigiri

4x Uramaki

2 V-Salmon Avocado Maki

2 California Maki

1x Inari

Sweet Tofu Pocket

Grand Sushi

(16 pcs set)

V-Prawn Tempura (1x)
Tentsuyu Sauce, Fresh Lime

V-Tuna Nigiri (2x)

V-Salmon Nigiri (2x)

Avocado Nigiri (2x)

Uramaki (8x)

4 V-Salmon Avocado Maki

4 California Maki

Elite Sushi

CRISPY & SPICY V-TUNA ROLL

(8pc)

*Korean Spiced V-Tuna, Avocado, Pickled
Cucumber, Spring Onion, Zingy Miso*

CRISPY RICE GREEN DYNAMITE

(8pc)

*Spicy Tofu Crab, Guacamole, Battered
Crispy Rice, Sriracha, Jalapeño*

DRAGON ROLL (8pc)

*Banana Blossom Tempura,
Avocado, Crunchy Carrots & Beets,
Wasabi Mayo*

V-PRAWN TEMPURA

*Lightly battered Plant Prawns, Broccoli,
Courgettes, Asparagus with Tentsuyu
sauce and Spicy Mayo Dips*



Private Dining



Private Dining

£45 per person

Choose 1 course in each section

Minimum order 10 guests

All prices excluding 20% VAT

Canapes

BLT Tartlet

Coriander Houmous

*Pineapple, Jalapeno Oil,
Coriander Sourdough*

Aubergine & Kaffir Lime

Chickpea Crisps

First Course

No Meat Fruit

Brioche Feuillete "Kind Heston "

Crispy VTuna Sushi Roll

Miso, Avocado, Torched Sushi Rice

Melon

Teriyaki Shitake Mushroom, Pine Nuts

Main Course

3D Printed Summer Cut

Young Carrot, Thyme & Lemon

Swiss Chard Pastis

*Saffron & Garlic Potatoes
Sea Broth*

Pithivier d'été

Morels Mushrooms & Blackberry Salad

Dessert

Strawberries

Meringue, Lemon , Vanilla VCream

Peach & Rose

Prosecco & Almond Biscuit

Dark Chocolate

Praline, Dark Mousse & Gold Leaf



Daytime Catering



Daytime Catering

from 123V Bakery
Minimum 8 Persons
Perfect for Meeting Rooms
at BFI
All prices are per person

All prices are exclusive of VAT


Bakery

Just Coffee

**Coffee, Tea &
Homemade shortbread** £5
Based on one hour of service

Pastries & Breakfast

A selection of three mini pastries
From our 123V bakers £4.5

Continental Breakfast
*Pastries, Exotic Fruit Salad,
Homemade Granola, Fresh Orange Juice*
£12.5

Hot Baps
*Avocado & Mushroom
Salted No Beef & Cripsy La Vie &
Mustard* £4

Lunch Buffet

**A selection of soft Foccacia
Sandwiches** *from our 123V Bakery*
**Bowl of Chopped Seasonal
Salad, Dijon Mustard Dressing**
Sliced Lemon & Orange Cake
Fresh Fruit Platter
Homemade Ginger Ale
£18

Lunch Buffet DELUXE

**A selection of Foccacia
Sandwiches** *from our 123V Bakery*
Chilled Gaspacho Veloute
A Selection of Quiches :
Tarragon, Mushroom & Basquaise
A Selection of Sushi Rolls
from 123V
Slices of Lemon & Orange Cake
**Slices of Mango 'Tres Leches'
Cake**
Fresh Fruit Platter
Home made Ginger Ale
£28



Studio Gauthier Restaurant Event Space

21 Stephen Street is the perfect venue for all types of corporate events, lunches, parties, dinners and gatherings. All areas can be combined if required - take an inside dining space, and add the terrace for drinks!

All figures are based on a 4 hour event

Area 1: Bar

An open, airy space, benefitting from its own bar, and full length bi-fold doors opening up to Stephen Street.
Up to 50 standing • Minimum Spend £1500

Area 2: Booths

Six comfortable adjoining booth style tables, each seating five. Perfect for a grand dinner or lunch.
Up to 30 seated. • Minimum Spend £1000

Area 3: 'Flowers'

One of two open spaces to the rear, benefitting from glazed doors opening onto the large private mews terrace. Up to 20 seated/ 25 standing • Minimum Spend £1000

Area 4: 'Map'

One of two open spaces to the rear, benefitting from glazed doors opening onto the large private mews terrace. Up to 20 seated/ 25 standing • Minimum Spend £1000

Area 5: 'Terrace'

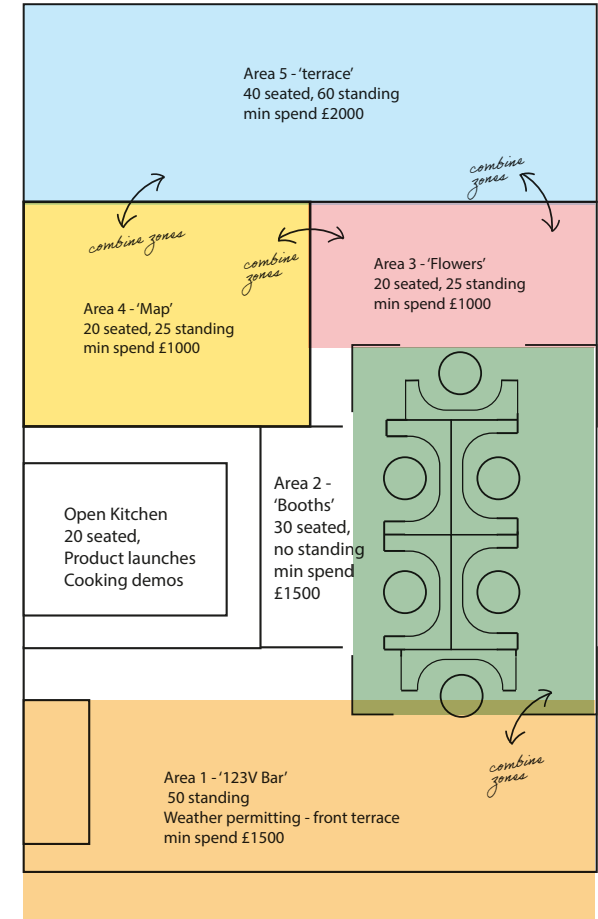
A spacious, sheltered open terrace situated in picturesque Stephen Mews. Offering discretion and privacy. One of very few open event spaces of this type in Central London. Up to 40 seated/ 60 standing • Minimum Spend £2000

Open Kitchen

A large, well appointed open kitchen, seating 20 people comfortably. Marble Bar. Perfect for product launches, chef demos etc.
Up to 20 seated • Minimum Spend £PoA

Complete Hire

Book the entire restaurant space & terrace
Up to 80 seated / 150 standing • Minimum Spend £PoA



The Telegraph

"Regal Perfection"



THE TIMES

"The Green Fingered Vegetable
Magician" - Giles Coren

The
Guardian

"Extraordinary in the
intensity of its flavours"



BFI, 21 Stephen Street, London W1T 1LN

With all enquiries please contact Events Manager Carl Athey

carl.athey@gauthiersoho.co.uk



Join leading brands and organisations choosing Gauthier to help make their events plant-based



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