



G A U T H I E R

Party Menu 2025

Bread

Brioche feuilletée

Confit Onion, Sumac and Yoghurt
G, Sy

First Course

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