



G A U T H I E R

## Winter Party Menu 2024

### Bread

#### Fluffy Brioche

*Lemon Cream & Sumac*  
G, Sy

### First Course

#### Winter Black Truffle Risotto

*Enoki Mushroom Salad & Rich Jus*  
Sy, SO2

~ or ~

#### Banana Blossom Dragon Roll

*Wasabi & Teriyaki Dressing*  
Sy, M, SO2

~ or ~

#### Vegetable Deep Fried Gyoza

*Parsley Sauce & Sesame*  
G, Se, SO2

### Main Course

#### Braised Salsify in Sea Broth

*Samphire and Celery, Aromatic Beurre Blanc*  
Sy, SO2, Ce

~ or ~

#### Winter Pithivier

*Sauteed Mushrooms, Vegetable Jus*  
G, Sy

~ or ~

#### Smoked Aubergine Skewers

*Barbecue & Harissa, Confit Lemon*  
Sy, N

### Dessert

#### Dark Chocolate Louis XV

*Caramel & Praline*  
G, N, Soy

~ or ~

#### Tres Leches Cake

*Fresh Mango, Coconut Sorbet*  
Sy, G, N

~ or ~

#### Lemon Shortbread

*Earl Grey Mousse, Citrus*  
N, Sy

£55

Corporate Package - £85

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

*All prices exclude VAT @20% • 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*