



G A U T H I E R

December Festive Tasting Menu

TUESDAY TO FRIDAY FROM 5 PM, SATURDAYS FROM 12PM

A Sparkling 'Chrismosa' Cocktail on arrival

Prosecco, Cranberry Juice, Rosemary, Orange Liqueur
with

A Selection of Hot Canapés:

Winter Barbujan, Chervil and Feta G, Soy
Mushroom Consommé, Emoki Mushroom SOY, SO2

Bread: Brioche Feuilleté

Gauthier Faux Gras 2.0, Quince Chutney and Fresh Leaves
G, N, SOY, SE

Gauthier Kelp Caviar

Potato Waffle, Sour cream, capers and Fresh Dils
SOY

Truffle Tortellini

Rich Dash Sauce and Enoki Salad. G, SOY

Christmas Pithivier Deluxe

Golden Turnips, Wild Sautéed Mushroom and Juniper Sauce
G, SOY, SO2, M

Dessert : Louis XV

70% Chocolate Mousse, Caramel and Praline
N, SOY

Mince pies and Chocolate

£65

[Book Now](#)

Tasting menu must be taken by everyone at the table. A 15% service charge will be added to your bill.

Please inform your server about any dietary requirements and/or allergies.

Studio Gauthier & 123V is proud to present all of its menus free from all animal products.