



“The most exciting plant-based food in the UK right now” *Google Reviews*



PRIVATE PARTY MENUS





Area 3 'Flowers', place setting for 14

Book your party at The Studio

Introducing our new private party menu at Studio Gauthier.

Created by Alexis Gauthier and Head Chef Alexia Dellaca-Minot, the menu draws on decades of experience with a focus on presenting the very best of plant-based cuisine.

Planners please note our 'Corporate Package' - a fixed price all-inclusive deal with drinks and service, making budgeting clear and straightforward.





G A U T H I E R

Party Menu 2026/7

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 ~

Swiss Chard & Ricotta Tart

Pine Nut, Feta Cream, Pickled Red Onion
Sy, G, N, 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 ~

Classic Vanilla Creme Brulée

£55

Corporate Package - £75

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

A 15% 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



Studio Gauthier at 21 Stephen Street is a large, open plan space with a fabulous open kitchen, giving a real sense of occasion to any gathering.

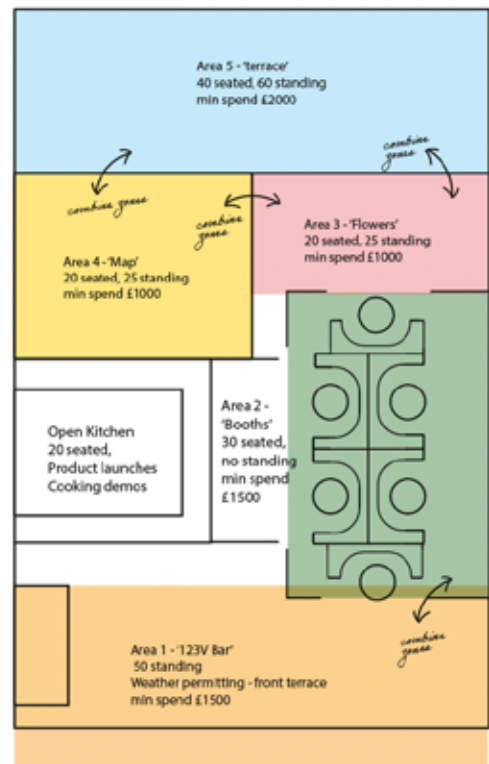
Situated in the British Film Institute building, right between buzzing Soho and Fitzrovia, the venue is perfect to soak up the atmosphere of London's West End.

We have complete flexibility and can arrange just about any table setting you can dream up, from 6 to 50 people seated. For larger gatherings, we can host up to 150 standing.

To enquire about your event now, please email our events manager Alexia Dellaca Minot.

We're here to make it happen!

info@studiogauthier.co.uk • 07759 155 344



"The menu is highly creative"



"The food is excellent"

