



G A U T H I E R

FESTIVE LUNCH

First course

Gauthier Kelp Caviar

Blinis, Sour Cream G,SOY

---- or ----

Celeriac and Truffle Velouté

Celeriac Crisps G,SOY

Main course

Classic Winter Pithiviers

Golden Turnips, Parsley Jus and Red wine Sauce

Soy,G,SO2

---- or ----

Potatoes and Mushroom Dauphinois

Brussel sprout, and rich dashi velouté

M,Soy

Dessert

Louis XV

Dark Chocolate, Praline, Hazelnut

Soy,N

---- or ----

Yule Log

Vanilla & Chestnut

G,Soy,SO2

3 Courses – £35 per person

A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all Studio Gauthier employees. Please note that we cannot accept non-monetary tips. If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code.

Studio Gauthier is proud to present all its menus free from all animal products.

Allergens: G: Gluten, SO2: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery