



G A U T H I E R

FESTIVE PARTY MENU

A sparkling 'Chrismosa' Cocktail on arrival

Prosecco, Cranberry Juice, Rosemary, Orange Liqueur
with

A selection of hot and cold Canapés:

Winter Barbujan, Chervil and Feta G,SOY
Leek and Porto Tartellettes G,SOY

Bread: Brioche Feuilleté

Chestnut and Garlic butter, Crunchy Quinoa
G, Soy

Gauthier Kelp Caviar

Blinis, Sour Cream G,SOY

Winter Truffle Tortellini

Dashi Sauce and Enoki Salad G,SOY

Christmas Pithivier Deluxe

Golden Turnips, Parsley Jus and Red wine Sauce
Soy, G, SO2, M

Dessert

Louis XV

Dark Chocolate, Praline, Hazelnut
Soy, N

Truffle & Mince Pies

£65 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