

G A U T H I E R

S O H O

PRIVATE DINING FACILITIES

- Capacity: 2 - 40 seated / 50 standing reception
- Service & departure times:
Lunch – Service 12.00pm - 17.00pm – Last sitting 2.00pm
Dinner – Service 18:30pm – 12:30am - Last sitting 9.30pm
- Personalised menus can be created.
- Place cards are supplied for your own use
- Complimentary flowers are provided. Bespoke arrangements via your own florists are welcome, or we can recommend.
- Candles and decorations are supplied to suit your table layout, and you are welcome to provide your own.
- Musical or other entertainment can be arranged, and you are welcome to arrange your own.
- We do not have the facilities for DJ's or dancing
- Please note that there is no lift access to the first or second floors. Bathrooms are situated on the first floor (one flight of stairs)
- AV equipment can be hired if required
- Private cloakroom provided
- There is no room hire charge, however we kindly request a minimum spend for the exclusive use of Le Grand Salon or Le Petit Salon



For all enquiries please contact the Events Manager - Samuel Aiglon

020 7494 3111 • info@gauthiersoho.co.uk

21 Romilly Street • London • W1D 5AF
www.gauthiersoho.co.uk/privatedining



GAUTHIER

SOHO

PRIVATE DINING FACILITIES

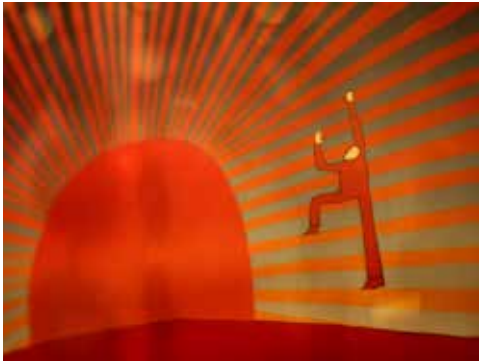
There really is nothing to beat holding your party in Soho, with endless choice of pre and post-party theatre, bars, clubs and entertainment set in the hustle and bustle of London's West End.

Gauthier Soho provides the perfect venue to host your private event.

An eighteenth century townhouse provides the backdrop for a truly unique atmosphere, with five individually designed rooms all completely flexible to your party size and requirements.

Rooms can be combined - for example, hold a drinks reception in the Petit Salon before a seated dinner in the Grand Salon upstairs.





The Sunday Telegraph

'Regal perfection'

London Evening Standard

'A master class' - Fay Maschler

ZAGAT

'28/30 - Gauthier's new cuisine is cooked with skill and imagination'

THE WALL STREET JOURNAL.

'Gauthier shows vegetables in the best possible way, even if it means cooking them in meat or chicken stock'



The New York Times

LETTICE



THE TIMES

'9/10' - Giles Coren

theguardian

'Extraordinary in the intensity of its flavours'

TheObserver

'The doe-eyed waiters could have been cast for a D&G underpants ad'

21 Romilly Street, Soho, London W1D 5AF
Nearest tube: Leicester Square/Piccadilly Circus
Telephone 020 7494 3111 www.gauthiersoho.co.uk

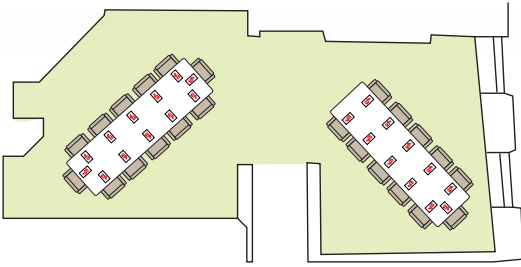
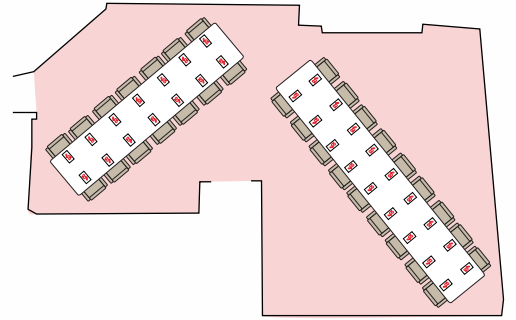


Please don't hesitate to inform us of any food intolerances, allergies or preferences you may have.

LE GRAND SALON



- Up to 40 Seated
- Up to 50 Standing reception
- First Floor Location
- 9.5m x 5.2m



LE PETIT SALON

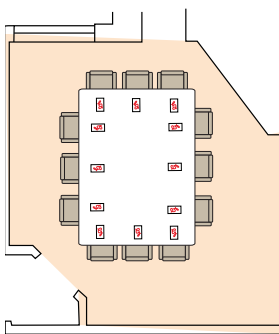
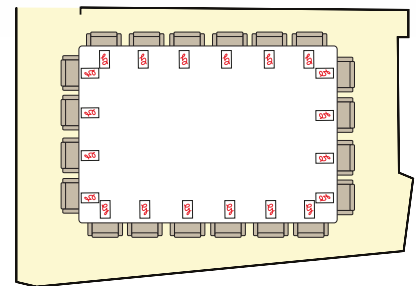
- Up to 26 Seated
- Up to 30 Standing reception
- Ground Floor Location
- 7.6m x 3.1m



GAMES ROOM



- Up to 18 Seated
- Up to 25 Standing reception
- Second Floor Location
- 5.4m x 4.4m

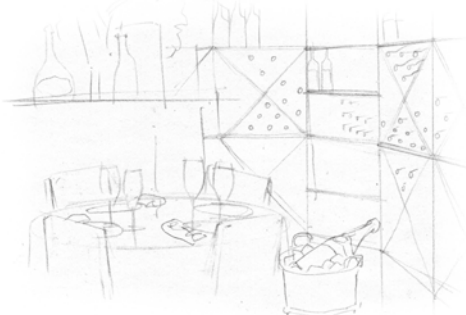


- Up to 12 Seated
- Second Floor Location
- Option to use as drinks reception room if booking Games Room
- Personal Privacy Service Bell
- 4m x 3.7m

HIDDEN ROOM

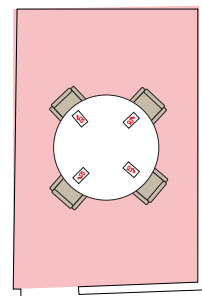


CHEFS' ROOM



- Up to 4 Seated
- Ground Floor Location
- 3.5m x 2.5m

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LUNCH PARTY MENU: £30

A Selection of Hot and Cold Canapés

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Amuse Bouche

*

Premier Plat

Crème du Barry

Romanesco & Truffle

OR

Roasted Scottish Scallops

Candied Beetroot & Lobster Butter

OR

Pumpkin Risotto (v)

Pumpkin Tuile & Crispy Sage, Parsley Jus

Deuxieme Plat

Sea Trout & Honey

Golden Turnip & Salsify, Sweet & Sour Fish Jus

OR

Berkshire Pork Fillet

Watercress & Garlic Purée, Roast Celeriac & Kentish Carrot, Pork Jus

OR

Smoked Ricotta Gnocchi (v)

Sautéed Wild Mushroom, Mushroom Tuile

*

Pre Dessert

*

Troisieme Plat

Selection of French Cheeses

Biscuits & Garnishes

OR

Pineapple Carpaccio

Coriander Sorbet & Crispy Almond Biscuits

OR

Golden Louis XV

Dark Chocolate Mousse & Crunchy Praline

Petits Fours



DINNER PARTY MENU 1: £48

A Selection of Hot and Cold Canapés

*

Amuse Bouche

*

Premier Plat

Squid Ink Ravioli

Mussels, Clams, Romesco Sauce

OR

Vol au Vent

Ox Cheek & Hay Baked Celeriac, Red Wine Jus

Deuxieme Plat

Wild Mushroom Risotto

Sautéed Trompette, Chicken Skin & Jus de Roti

Troisieme Plat

Miso Marinated Cod

Charred Leeks & Fondant Celery, Pickled Ginger Velouté

OR

Duck Apicius

Glazed Turnip & Spiced Quince Purée, Honey & Duck Jus

*

Pre Dessert

*

Quatrieme Plat

Selection of French Cheeses

Biscuits & Garnishes

OR

Golden Louis XV

Dark Chocolate Mousse & Crunchy Praline

Petits Fours



DINNER PARTY MENU 2: £58

A Selection of Hot and Cold Canapés

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Amuse Bouche

*

Premier Plat

Roasted Scottish Scallops

Beurre Blanc & Castel Franco

OR

Rabbit Roulade

Kalamata Olive & Herb Butterfly Pasta, Light Broth

Deuxieme Plat

Ginger & Beetroot Risotto

Golden & Candied Beetroot, Confit Lemon

Troisieme Plat

Slow Cooked Sea Trout

Kumquat, Daikon Radish, Sweet Fish Jus

OR

Welsh Lamb

*Pink Roasted Loin & Rack, Lightly Spiced Butternut Squash,
Dates & Pistachio Braised Spelt, Lamb Jus*

*

Pre Dessert

*

Quatrieme Plat

Selection of French Cheeses

Biscuits & Garnishes

OR

Chocolate Tart

Yoghurt Sorbet



DINNER PARTY MENU 3: £68

A Selection of Hot and Cold Canapés

*

Amuse Bouche

*

Premier Plat

Scottish Blue Lobster
Coral Ravioli, Fennel & Lobster Velouté

OR

Large Duck & Morel Ravioli
Madeira & Duck Jus

Deuxieme Plat

Winter Black Truffle Risotto
Brown Butter

Troisieme Plat

Wild Black Halibut
Jerusalem Artichoke & Brussels Sprout Leaves, Bitter Fish Velouté

OR

Fillet of Angus Beef
Cep Marmalade Bone Marrow & Fondant Potatoes, Beef Jus

*

Pre Dessert

*

Quatrieme Plat

Selection of French Cheeses
Biscuits & Garnishes

OR

Williams Pear Soufflé
Sorbet & Langues de Chats

Petits Fours



VEGETARIAN MENU £48

A Selection of Hot and Cold Canapés

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Amuse Bouche

*

Premier Plat

Pumpkin Velouté

Chestnut, Pumpkin Seeds & Olive 'Ravioli', Crispy Sage

OR

Salt Baked Heritage Beetroot

Celeriac & Horseradish Purée Toasted Almond

Deuxieme Plat

Pickled Ginger & Lemon Risotto

Troisieme Plat

Winter Vegetables & Roots

Cooked Together in a Pot, Black Truffle, Balsamic Vinegar Sauce

OR

Crispy Tofu

Red Pepper & Poached Egg

*

Pre Dessert

*

Quatrieme Plat

Pineapple Carpaccio

Vanilla & Star Anise

OR

Golden Louis XV

70% Dark Chocolate Mousse

Crunchy Praline

Petits Fours



TASTING MENUS £75/65

TASTING MENU

Scottish Langoustine
*Jerusalem Artichoke, Poached Rhubarb
Verbena Infused Velouté*

*

Poached Hen's Egg
*Soft Smoked Eel, Baby Gem Lettuces & Butter Croutons
Rosemary & Smoked Eel Broth*

*

Winter Black Truffle Risotto
*Acquarello Riso
Aged Parmesan Reggiano
Jus de Roti*

OR

Winter Black Truffle Tortellini
Crispy Pancetta & Chicken Jus

*

Ombre Chevalier
*Medley of Cauliflower & Samphire
Grilled Early Season Leek
Classic Fish Velouté*

*

Anjou Pigeon
*Roasted Kentish Carrot
Swiss Chard, Blood Orange
Madeira Pigeon Jus*

*

Soft Brie de Meaux
Truffle & Walnut, Honey Toast

*

Crème Brûlée à l'Anis
Vanilla & Star Anise

*

Golden Louis XV
*70% Dark Chocolate Mousse
Crunchy Praline*

Petits Fours

£75

VEGAN TASTING MENU

Pumpkin Velouté
*Chestnut, Pumpkin Seeds & Olive "Ravioli"
Crispy Sage*

*

Stuffed Roscoff Onion
*Light Potato "Cream"
Balsamic Vinaigrette*

*

Tofu & Swiss Chard Gratin
*Roast Garlic Purée
Crispy Garlic & Herb Salad*

*

Whole Caramelised Parsnip
*Minted Parsnip Purée
Liquorice Infused Broth*

*

Roasted Cauliflower
*Truffle Purée
Raw Cauliflower Salad*

*

Clementine Givrée
*Coriander & Clementine Salad
Walnut Oil*

*

Mango Vacherin
Alfonso Mango Salad

*

Chocolate & Passion Fruit Tart
Classic Nougatine & Passion Fruit Sorbet

Petits Fours

£65

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