



G A U T H I E R

Brunch de Noel - Available 27th, 28th, 29th December 11.30am - 4pm

--- STARTER ---

Mushroom Paté

*Caramelised Onions, Port Gel and Toasted Sourdough*

G,SOY,S02

OR

Jerusalem Artichoke and Truffle Velouté,

*Pickled Cauliflowers and Walnut*

N,SOY

OR

Our classic laminated brioche Florentine

*Hollandaise Sauce, Sautéed Spinach garlic Spinach and Mushroom*

G,SOY,S02

---- MAIN COURSES ----

Christmas Pithiviers

*Celeriac Puree, Juniper and Cranberries Sauce*

G,SOY,S02

OR

Roasted Zaatar Cauliflowers

*Miso and Tahini Dressing, Spiced toasted Almond and Hazelnut, Citrus Sauce*

SOY,SE,M,N

Served with Raddichio and Kale Salad

--- DESSERT ---

Hot Chocolate Cookie

*Chocolate Chips, Vanilla Ice cream*

G,SOY

OR

Christmas Yule Log

*Chestnut and Blackcurrant, Vanilla Custard and Caramelised Pecan*

G,SOY,N

OR

Gingerbread and Cinnamon Cheesecake

G,SOY,N

3 courses £38

[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.*