



G A U T H I E R

New Years Eve 2025

--- Canapés ---

Hakkasan Style Glazed Puff *Sesame Seeds* G, SOY, SE
Ginger, Celery and Ponzu Shot SOY, SE, SO2

Brioche Feuilleté

Gauthier Faux Gras 2.0, Mango and Cardamom Chutney N, SOY, G, SO2

A Selection of Sushi

Avocado/Miso and Peppers Nigiri
Parnisps, Pickel Burssel sprout and Red Caviar
Crispy Rice, Enoki Mushroom and Chervil
SOY, SE, M

Caviar

Potato Waffles, Sour Cream and Gauthier Caviar, Capers, Dill and Lime Gel
SOY, SO2

Grilled and Smoked Maitake Mushroom

Leeks and Feta Tart, Barberries and Port Sauce
G, SOY, SO2

Pre-Dessert :

Clementine and Olive Oil Sorbet, Timut Pepper

New Year Goldfinger

70% Chocolate, Caramel and Praline
N, Sy

Tea, Coffee and Petit Fours

£95

Sommelier Wine Pairing £60 • Non Alcoholic Drinks Pairing £40

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.