G A U T H I E R

New Years Eve 2026

Canapés

Hakkasan Style Glazed Puff ,Sesame Seeds G, SOY,SE

Ginger, Celery and Ponzu Shot SOY,SE,SO2

Brioche Feuillete

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

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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

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Grilled and Smoked Maitake Mushroom

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

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Pre-Dessert:

Clementine and Olive Oil Sorbet, Timut Pepper

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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.