



“The most exciting plant-based food in the UK right now” *Google Reviews*



PRIVATE PARTY MENUS

Autumn / Winter / Christmas 2024/25





Area 3 'Flowers', place setting for 14

Book your party at The Studio

We are proud to present our new menu for parties in 2024/2025.

Created by Alexis Gauthier and Head Chef Alexia Dellaca-Minot, the menu draws on decades of experience with a focus on presenting the very best of plant-based cuisine.

Planners please note our 'Corporate Package' - a fixed price all-inclusive deal with drinks and service, making budgeting clear and straightforward.





G A U T H I E R

Autumn Party Menu 2024

Bread

Brioche feuilletée

Confit Onion, Sumac and Yoghurt

G, Sy

First Course

Autumn Mushroom Risotto

Rich jus, enoki salad

Sy, S02

~ or ~

Crispy VTuna Roll

Spicy Miso Sauce

Sy

~ or ~

Truffle Tortellini

Rich dashi veloute

G, Sy

Main Course

Confit Celeriac

Celeriac purée and crispy mushroom , grapes and Umami sauce

Sy

~ or ~

Marinated 3D Flank

Rosemary Carrots, Pomme Anne and red wine sauce

G, M, Soy, So2

~ or ~

Miso & Leeks Aubergine

Leeks Marmalade, Wild rice and miso dressing

Soy

Dessert

Dark Chocolate Louis XV

Caramel & Praline

N, Sy

~ or ~

Pear & Almond Tart

Vanilla ice cream

N, Sy

~ or ~

Apple Tartin Tatin

confit apple and caramel

Sy, G, N

£50

Corporate Package - £70

Incl. Cocktail, half bottle of selected wine, coffee & petits fours

A 15% service charge will be added to your bill

Please inform your server about any dietary requirements and/or allergies • Studio Gauthier is proud to present all of its menus free from all animal products



G A U T H I E R

Christmas Menu 2024 'Gold'

Canapés

Sweet & Sour Puff Pastry, Sesame Glazed.

G, Soy, Se

Celeriac & Caviar Tartelette, Green Apple

G, Soy

Brioche Feuilleté

Umami Mushroom Foam, Port Reduction

G, Soy, So2

Classic Black Truffle Risotto

Black Truffle, Jus de Roti Vegetal, Miso & Plant Parmesan

So2, Soy

Christmas Pithivier Deluxe

Roasted Christmas vegetables, Rich Jus and cranberries sauce

G, Soy, So2

Louis XV à l'Or

Dark Chocolate & Hazelnut

N, Soy

Petit Fours & Mince Pie

Mince Pie & Chocolate Truffle

Sy, G

£85

Tasting Menu to 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 is proud to present all of its menus free from all animal products



G A U T H I E R

Christmas Menu 2024 'Silver'

CANAPÉS

Sweet and Sour puff, Sesame glazed

G, Soy, Se

Truffle Arancini

Soy

Brioche Feuilleté

Umami Mushroom Foam

Port Reduction

G, Soy, So2

Selection of Sushi

Salmon / avocado and spicy Rolls

Red cabbage/ butternut and chestnut

Avocado and truffle nigiri

Soy, se, So2

Roasted Salsify

Pomme Anna, and Caviar Beurre Blanc.

Soy, So2

Louis XV d'Or

Dark Chocolate & Hazelnut

N, Soy

Coffee & Petit Fours

£50

'Compleat' Version: Includes Cocktail + 2x glass of wine £70

Tasting Menu to 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 is proud to present all of its menus free from all animal products



Studio Gauthier at 21 Stephen Street is a large, open plan space with a fabulous open kitchen, giving a real sense of occasion to any gathering.

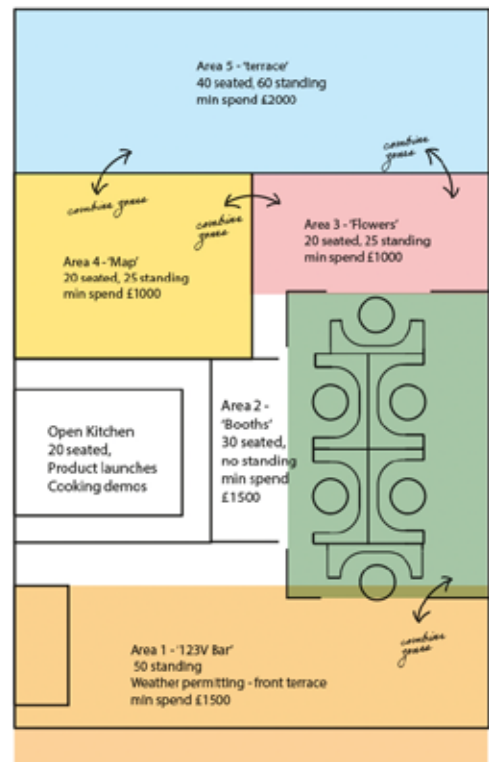
Situated in the British Film Institute building, right between buzzing Soho and Fitzrovia, the venue is perfect to soak up the atmosphere of London's West End.

We have complete flexibility and can arrange just about any table setting you can dream up, from 6 to 50 people seated. For larger gatherings, we can host up to 150 standing.

To enquire about your event now, please email our events manager Carl Athey.

We're here to make it happen!

info@studiogauthier.co.uk



"The menu is highly creative"



"The food is excellent"

