



G A U T H I E R



# Hospitality Menu

*Corporate Events*

British Film Institute

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# Why Gauthier?

What better way for a modern, forward thinking company or organisation to show its dedication to sustainability, carbon emissions, animal welfare, health and dietary requirements than offer guests to its party a 100% plant-based catering from the number one vegan chef in the UK, Alexis Gauthier.

Studio Gauthier brings all the compassionate, climate friendly environmental and health benefits together and pairs them with the deliciousness and elegance of classical French, Japanese and Latin American gastronomy.

Guests will admire the conscientious decision to go plant-based, then be blown away by the ingenuity, incredible creativity and pure indulgence of the dishes being served.

## Alexis Gauthier

Holding Michelin Stars for 12 years, a judge on BBC's Masterchef, and a regular on TV's The Apprentice, Alexis Gauthier has been a London chef, restaurateur and passionate campaigner for 25 years. His decision to become vegan in 2016 was a surprise to many fans of his classical French gastronomic background, but his passions for deliciousness and genuine hospitality has been the driving force in establishing himself as one of the leading and most respected plant-based chefs in the world.

Alexis runs three central London restaurants - 123V (Mayfair) Studio Gauthier (Fitzrovia) and Gauthier Soho.

Alexis is now honoured to bring his creations to the British Film Institute.



# Canapés



# Canapés

*(45 minutes to 90 minutes average  
consumption time)*

**£15 per person (choose 2 cold &  
3 warm)**

**Minimum 15 guests**

**Additional & Dessert canapés  
£3.50**

*All prices are exclusive of VAT*

## Cold

### **Beetroot Tartar**

*Pickled Ginger & Dijon Mustard  
Thym Shortbread*

### **Lemon & Shredded Tofu Crab**

*Vodka Jelly Tartlet*

### **Spicy Crispy Roll, Ahi Watermelon,**

*Avocado & toasted Coconut*

### **Japanese Sweet Potato, torched miso**

*Thai Basil & Coriander salsa*

### **Classic Gauthier Faux-Gras,**

*Soft Brioche & Mango Chutney*

### **Heart of Palm California Roll**

*VTuna, Macadamia nuts, Avocado*

### **Spelt Blini,**

*Soft Pekin Jackfruit, Green Papaya slaw,  
Peanuts, red pepper, Lemograss  
dressing*

## Warm

### **Bao Sliders**

*Chick'n fried Mushroom, hoisin, pickled  
cucumber*

### **Crispy Tomato Tatin**

*Black Olive Tapenade, Roasted Pine nuts  
& Basil leaves*

### **Seaweed NoPrawn Tempura**

*Mango & Dill Salad, Coriander Cress  
Miso-Soy Salsa*

### **Cauliflower Tots**

*Truffle Almond Parmesan, Truffle Aioli*

### **Pressed Crispy Rice**

*Maple Aubergine & Wasabi*

### **Lettuce Wrap**

*Cucumber, Tofu, Kimchi, Chopped Herb  
Mayo*

### **Garlic & Mushroom Bonbon**

*Crispy carrot bacon & Smoky Dressing*

## Dessert

### **Dark Choco & Praline Cube**

*Roasted Nuts Cream*

### **Rose & Raspberry Macaroon**

**Mint & Pineapple Tartlet**  
*Lemon crush*

### **Strawberry Shortbread**

*Vanilla Mascarpone cream*

### **Magnum Style Vegan Ice**

*Dark Choco or Coffee*



# Larger Bites



# Larger Bites

45 minutes to 90 minutes average  
consumption time

£18 per person

Choose 2 cold & 3 warm

Minimum order 25 guests

Additional & dessert bites £4

All prices are exclusive of VAT

## Cold

### Kelp Caviar & Parsnip Tartlet

*Candied Seaweed*

### Coconut Ceviche,

*Pineapple, Jalapeno, Cucumber & Lime*

### Baked Sea Roll

*Heart of Palm, Ponzu, Spicy Mayo*

*Seaweed Medley*

### Unagi Eggplant Nigiri

*Radish Tartar & Miso Truffle*

### Studio Ceasar

*Mushroom Bacon, Kale,*

*Impossible Loin & Almond Parmesan*

### Black Sesame Baked

**Sweet Potato,**

*Pico di Gaio & Avocado Salsa, Roasted*

*Cherry Tomato*

## Warm

### Courgette Frittata

*Mint & Cucumber, Coriander Cream*

### Chard & Potato Marseillaise

*Safron & Garlic Aioli*

### Bao Sliders

*Chick'n fried Mushroom, hoisin, pickled*

*cucumber*

### Selection of Tempura

*Plant Prawn, Asparagus & Stems*

*Sweet chili sauce*

### Golden Herb Polenta

*Sweetcorn Salsa, Onion Jam & Gerkin*

### 3D Printed Plant Meat

*Asparagus & Land Cress*

*Lemon Thyme Jus*

## Dessert

### Dark Chocolate Cube

*Praline cream and Roasted Nuts*

### Blueberry & Almond Tart

*Blueberry Coulis*

### Pineapple & Mint Mousse

*Rum Aromatic Cream*

### Caramelised Lemon Tart

*Grated Lime*



# Bowl Food



# Bowl Food

1 to 2 hours serving time.  
Perfect for post meeting Lunch- Post or  
Pre Screening

£24

Choose 2 Cold and 2 Warm

Minimum Order 20 Guests

Additional Bowl or Dessert Bowl

£6

All prices are exclusive of VAT

## Cold

### Avocado & Lime

Beetroot, Pine nuts, Capers,  
White Chicory

### Queen Caesar

Green Papaya, Kale, Mushroom Bacon  
Almond Parmesan & Yuba Crisp

### Peking jackfruit

Celeriac slaw, peanuts, red pepper, Thai  
Herbs, Lemon Grass Dressing

### Soleil Riviera

Green Beans, Golden Potato, Artichoke  
Cherry Tomatoes, Sweetcorn, Wild  
Rocket  
Olive & Mustard Dressing

### Superdome Avostar

Zesty Tuna/Salmon, Brown Rice &  
Pickled Cucumber  
Celery & Lettuce, Pink Chipotle Mayo

### Melon & Watermelon

Pickled Radish, White Miso Dressing  
Toasted Hazelnut

## Warm

### Plant Meat Navarin

3D Printed Redefine Meat™ Flank Steak  
Peas, Mint & Jersey Royals

### Ginger & Beetroot Risotto

Tarragon Jus & Crispy Kale

### Crispy Chick'n

Impossible Fried Buttermilk Goujons  
Summer Slaw & Pinenuts  
BBQ sauce

### Chard Rainbow Tortellini

Celery & Runner Beans Medley  
Lightly Spiced Lemongrass Broth

### Happy Duck Bao

Planted Original pulled, Pickled Greens  
Cucumber & Spring Onion

### Split Pea Dahl Charred Spiced

Aubergine, Spinach, Mint & Soy Plant  
Yogurt

### Poke Pink Palissade

Smoked Tofu, Avocado, Pineapple,  
Sweetcorn, Kimchi, Crispy Nori, Pink Tom  
Yum Sauce, Brown Rice

## Dessert

### Raspberry & Lychee Trifle

Toasted Almond

### Moka Cake

Espresso Cream & Soft Cherries  
Vanilla Plant Cream

### Soft Mango « Tres Leches »

Almond, Oat & Coconut  
Grated Lime

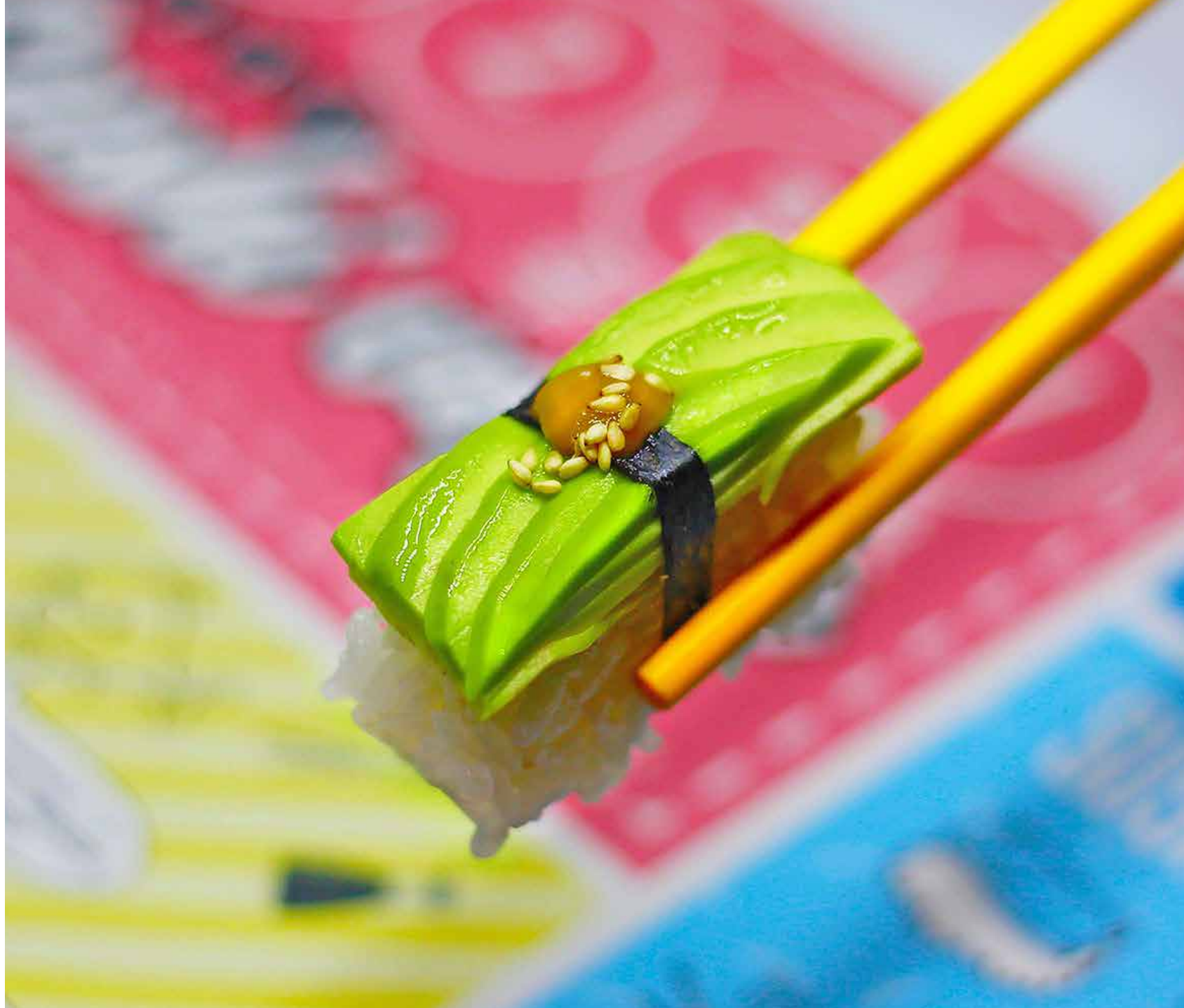
### Tiramisu

Light Cream, Marsala  
Vanilla & Coffee





# Sushi



# Sushi

1 to 2 hours serving time.  
Perfect for any party, informal gathering,  
screening or product launch

Served with soy sauce, pickled ginger,  
fresh wasabi

**Grand Sushi** (16 pcs) £26

**Petit Sushi** (10 pcs) £18

**Elite sushi** (per 8 pcs) £16

**Minimum Order 20 Guests**

All prices are exclusive of VAT



## Petit Sushi

(10 pcs set)

**2x V-Tuna Nigiri**

**2x V-Salmon Nigiri**

**2x Avocado Nigiri**

**4x Uramaki**

2 V-Salmon Avocado Maki

2 California Maki

**1x Inari**

Sweet Tofu Pocket

## Grand Sushi

(16 pcs set)

**V-Prawn Tempura** (1x)  
Tentsuyu Sauce, Fresh Lime

**V-Tuna Nigiri** (2x)

**V-Salmon Nigiri** (2x)

**Avocado Nigiri** (2x)

**Uramaki** (8x)

4 V-Salmon Avocado Maki

4 California Maki

## Elite Sushi

**CRISPY & SPICY V-TUNA ROLL**

(8pc)

Korean Spiced V-Tuna, Avocado, Pickled  
Cucumber, Spring Onion, Zingy Miso

**CRISPY RICE GREEN DYNAMITE**

(8pc)

Spicy Tofu Crab, Guacamole, Battered  
Crispy Rice, Sriracha, Jalapeño

**DRAGON ROLL** (8pc)

Banana Blossom Tempura,  
Avocado, Crunchy Carrots & Beets,  
Wasabi Mayo

**V-PRAWN TEMPURA**

Lightly battered Plant Prawns, Broccoli,  
Courgettes, Asparagus with Tentsuyu  
sauce and Spicy Mayo Dips



# Private Dining



# Private Dining

£45 per person

Choose 1 course in each section

Minimum order 10 guests

All prices excluding 20% VAT

## Canapes

### BLT Tartlet

### Coriander Houmous

*Pineapple, Jalapeno Oil,  
Coriander Sourdough*

### Aubergine & Kaffir Lime

*Chickpea Crisps*

## First Course

### No Meat Fruit

*Brioche Feuillete "Kind Heston "*

### Crispy VTuna Sushi Roll

*Miso, Avocado, Torched Sushi Rice*

### Melon

*Teriyaki Shitake Mushroom, Pine Nuts*

## Main Course

### 3D Printed Summer Cut

*Young Carrot, Thyme & Lemon*

### Swiss Chard Pastis

*Saffron & Garlic Potatoes  
Sea Broth*

### Pithivier d'été

*Morels Mushrooms & Blackberry Salad*

## Dessert

### Strawberries

*Meringue, Lemon , Vanilla VCream*

### Peach & Rose

*Prosecco & Almond Biscuit*

### Dark Chocolate

*Praline, Dark Mousse & Gold Leaf*



# Daytime Catering



# Daytime Catering

from 123V Bakery  
Minimum 8 Persons  
Perfect for Meeting Rooms  
at BFI  
All prices are per person

*All prices are exclusive of VAT*

The logo for 123V Bakery features the word "Bakery" in a large, orange, serif font. Above the letters "1", "2", "3", and "V" are four colored circles: yellow, red, blue, and green respectively.

## Just Coffee

**Coffee, Tea & Homemade shortbread** £5  
*Based on one hour of service*

## Pastries & Breakfast

**A selection of three mini pastries**  
*From our 123V bakers* £4.5

**Continental Breakfast**  
*Pastries, Exotic Fruit Salad,  
Homemade Granola, Fresh Orange Juice*  
£12.5

**Hot Baps**  
*Avocado & Mushroom  
Salted No Beef & Cripsy La Vie &  
Mustard* £4

## Lunch Buffet

**A selection of soft Foccacia Sandwiches** *from our 123V Bakery*  
**Bowl of Chopped Seasonal Salad,** *Dijon Mustard Dressing*  
**Sliced Lemon & Orange Cake**  
**Fresh Fruit Platter**  
**Homemade Ginger Ale** £18

## Lunch Buffet DELUXE

**A selection of Foccacia Sandwiches** *from our 123V Bakery*  
**Chilled Gaspacho Veloute**  
**A Selection of Quiches :**  
*Tarragon, Mushroom & Basquaise*  
**A Selection of Sushi Rolls**  
*from 123V*  
**Slices of Lemon & Orange Cake**  
**Slices of Mango 'Tres Leches' Cake**  
**Fresh Fruit Platter**  
**Home made Ginger Ale** £28



# Studio Gauthier Restaurant Event Space

21 Stephen Street is the perfect venue for all types of corporate events, lunches, parties, dinners and gatherings. All areas can be combined if required - take an inside dining space, and add the terrace for drinks!

All figures are based on a 4 hour event

## Area 1: Bar

An open, airy space, benefitting from its own bar, and full length bi-fold doors opening up to Stephen Street.  
Up to 50 standing • Minimum Spend £1500

## Area 2: Booths

Six comfortable adjoining booth style tables, each seating five. Perfect for a grand dinner or lunch.  
Up to 30 seated. • Minimum Spend £1000

## Area 3: 'Flowers'

One of two open spaces to the rear, benefitting from glazed doors opening onto the large private mews terrace. Up to 20 seated/ 25 standing • Minimum Spend £1000

## Area 4: 'Map'

One of two open spaces to the rear, benefitting from glazed doors opening onto the large private mews terrace. Up to 20 seated/ 25 standing • Minimum Spend £1000

## Area 5: 'Terrace'

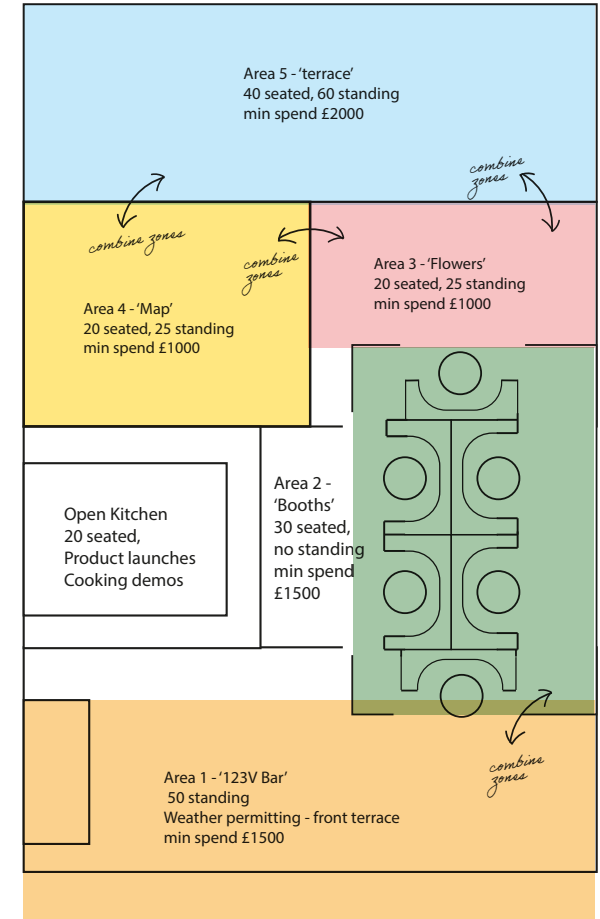
A spacious, sheltered open terrace situated in picturesque Stephen Mews. Offering discretion and privacy. One of very few open event spaces of this type in Central London. Up to 40 seated/ 60 standing • Minimum Spend £2000

## Open Kitchen

A large, well appointed open kitchen, seating 20 people comfortably. Marble Bar. Perfect for product launches, chef demos etc.  
Up to 20 seated • Minimum Spend £PoA

## Complete Hire

Book the entire restaurant space & terrace  
Up to 80 seated / 150 standing • Minimum Spend £PoA



The Telegraph

"Regal Perfection"



THE TIMES

"The Green Fingered Vegetable  
Magician" - Giles Coren

The  
Guardian

"Extraordinary in the  
intensity of its flavours"



BFI, 21 Stephen Street, London W1T 1LN

With all enquiries please contact Events Manager Carl Athey

[carl.athey@gauthiersoho.co.uk](mailto:carl.athey@gauthiersoho.co.uk)



Join leading brands and organisations choosing Gauthier to help make their events plant-based



BENTLEY



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