



G A U T H I E R

## Spring Party Menu 2024

### Bread

**Brioche feuilletée**  
*Wild Garlic Pesto*  
G, Sy

### First Course

**Crispy Tuna Rolls**  
*Spicy Miso Sauce*  
Sy, M

~ or ~

**Spring Risotto**  
*Peas, Lemon & Ricotta*  
Sy

~ or ~

**Truffle Tortellini**  
*Enoki Mushroom*  
G, Sy

### Main Course

**Kohlrabi de la Mer**  
*Rice Camargais, Samphire, Kaffir Buerre Blanc*  
Sy, SO2

~ or ~

**Marinated 3D Flank**  
*Carrots, Asparagus*

~ or ~

**Miso & Leeks Aubergine**  
*Leeks Marmalade & Spring Greens*  
Sy, M

### Dessert

**Dark Chocolate Louis XV**  
*Caramel & Praline*  
N, Soy

~ or ~

**Mango Vanilla Cake**  
*Exotic Fruit, Mango Sorbet*  
Sy, G

~ or ~

**Raspberry & Lemon Macaroon**  
*Berries Sorbet*  
N

£55

### Corporate Package - £85

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

*All prices exclude VAT @20% • A 12.5% 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*