

GAUTHIER

home

Friday 11th December

Menu

Vintage Port Faux Gras Terrine

(allergens) N, Sy, SO²

Garlic Focaccia

Thyme & Tomato Salsa

G, SO²

Beetroot Tartar

Sweet & Sour Dressing & Fresh Mint

M, SO²

Dashi Broth

Truffle, Root Vegetables & Grains

Vintage Port Reduction

G, C, SO²

Mushroom Forestière

Celeriac Cream and Parsley,

Dijon Mustard Dressing

M, Sy, SO²

Tournedos of Pumpkin Confit

Roasted Seeds and Olive Tapenade

Caramelised pepper marmalade

N, G, SO²

Apricot & Rosemary Clafoutis

Rum Plant Cream

N, Sy

Dark Chocolate Truffle

Almond & Armanac

Sy, N

STORAGE

We are aware that there may be a lot of food for one sitting so we have ensured that all items are suitable freezing or will last up to 3 days in the fridge.

PREPARATION

Vintage Port Faux Gras Terrine

Spread on toasted bread making sure you have a little bit of the port jelly.

Garlic Focaccia

Reheat the focaccia in a hot oven (180 degrees) for 3 minutes, cut into square and serve warm with the tomato salsa.

Beetroot Tartar

Spoon the tartar mix in the middle of a cold plate. Add a dash of mango sauce in the middle of the tartar, so it looks like egg yolk. Serve very cold.

Dashi Broth

Reheat the broth on its own until boiling point. Do not reduce the broth. Reheat the truffled vegetables in a pan with a dash of olive oil until piping hot.

Mushroom Forestière

Reheat the mushroom and the Celeriac and parsley cream in a pan until pipping. Reheat the Mustard sauce. Place the celeriac cream and mushroom in the center of a plate and cover with the mustard sauce.

Tournedos of Pumpkin Confit

Reheat all the ingredients in a pan, making sure not to break the pumpkin. Plate everything in the center of a plate and sprinkle the seeds.

Apricot & Rosemary Clafoutis

Reheat the clafoutis in a preheated oven at 160 degrees for 8 minutes. Serve the Rum plant based cream (very cold) alongside.

Dark Chocolate Truffle

Just enjoy the dark 70% Chocolate

Hello,

As we start getting into Christmas euphoria it is going to be impossible not to be reminded that this year has been really unforgettable. I wonder how we are going to look back in 10 years time and describe how 2020 has been.

One thing is sure is that when tough time hit us, the best comes out of us. This Covid saga is not going to be different.

I see, read and hear a lot people starting to put things in perspective. Starting to wonder how things can get better. How can we use this pandemic as a starting point of something which is going to remind us that 2020 was the start of an amazing journey ?

What I can see is a future where compassion, altruism and helping hands will be the fruits of the tough time we have just endured. I can feel it when people are questioning their relationship with animals - I can sense that things are changing for the better - I have heard this week that Great Britain is dreaming of a future where farmers and animals will work together to look after and respect the land that we are going to pass onto future generations. Isn't it fantastic?

Hats off to this first step and look forward to a future where animals have totally disappeared from the human dining plates.

My menu this week is walk thru the early winter countryside- a little bit here in UK and a little in South of France.

Happy eating !

Alexis 😊

XXX Alexis Gauthier and all the team at Gauthier Soho

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