

G A U T H I E R
home

Vegan Box 22/01/21

Serves four persons

Classic Faux Gras Terrine

Allergens: N, Sy, SO²

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Paprika Brioche

Coriander & Mango Chutney

Sy

*

Purple Beetroot & Smoked Kohlrabi Carpaccio

Horseradish Mayonnaise

M

*

Velouté of Kentish Carrot

Rocket pesto

G, Sy

*

Classic Potato Boulangère

Wild Mushrooms

*

Braised Parsnips

Spelt, Root Medley & Mint

G, SO²

*

Cauliflower Harissa

Apricot & Couscous

G, SO²

*

Pear & Apple Tatin

Calvados Cream

G, Sy

*

Dark Chocolate Truffle

SO²

ORDER NOW

Allergens: G: Gluten, SO²: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, P: Peanuts

Hello,

This is really the time of year where we all need to find comfort and reassurance in the food we enjoy.

I wanted to bring a kind of Classic Vegan menu we would be serving during January in our restaurant in Soho.

Seating at the table and being offered a jar of faux gras to dip in alongside some warm paprika brioche is so comforting in January when it is dark and cold outside. It is a cuddle - a safe and warm feeling which reminds us that food is surely the best antidote to morose time.

Followed by a classic combination beetroot and smoked kohlrabi; then a hearty and orange bright carrot velouté with a touch of green basil flavour.

Our potato boulangères is reminiscent to the classic French Dauphinois gratin, except that we add plenty of nutty mushrooms to the layers of potato- this is 100% comfort food.

The subtle combination of parsnips and mint is a match made in heaven and the rest of the menu is as deliciously impossible to resist.

We might all despair in the middle of January but this menu will bring joy and comfort. Enjoy.

Alexis 😊

Share your creations with us! We love to see them, and repost as many as we can. #gauthierhome



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