



# G A U T H I E R *home*



## 'Valentine's Day'

*Serves Two Persons*

### Canapés

Faux Gras Toast, Plant Cheese Feuilleté & Herb Tartlet

*Allergens: G, N, Sy, SO<sup>2</sup>*

\*

### Bread Apart

Poppy Seeds & Nigella Seeds

G

\*

### Dressed Coco "Like a Crab"

Lime, Capers & Parsley, Pink Dressing

*M, Sy, C, SO<sup>2</sup>*

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### Black Truffle Lasagna

Mushroom Duxelles, Black Truffle Sauce

*Sy, G*

\*

### Celeriac Tournedos

Marmite Glazed, Orange Haché

*Sy, M, N*

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### Crunchy Radicchio Leaves

Light Citrus Dressing

*Sy, M, SO<sup>2</sup>*

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### Red Love Velvet

Lychee & Rose Petal

*G, Sy*

\*

### A Selection Petits Four

Dark Chocolate & Truffle

*Sy, SO<sup>2</sup>*

\*

**ORDER NOW**

*Allergens: G: Gluten, SO<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, P: Peanuts*

## 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



### Canapés

Spread the faux gras on the bread; fill the tartlet with the herb cream and reheat the feuilleté in a pre-heated oven 150 degrees for 3 minutes.

### Bread Apart

You can reheat the bread in a pre-heated oven at 150 degrees for 4 minutes. Serve with good quality olive oil.



### Dressed Coco "Like a Crab"

Place the dressed coco in the middle of large plate. Try to make a perfect round shape.

Make 2 parallel lines on top: one of capers and one of chopped parsley. Serve a slice of lime on the side.

### Black Truffle Lasagna

Pre heat an oven 180 degrees and place the lasagne tray in. Cook for 20 minutes, divide into 2 soup plate and serve extremely hot.



### Celeriac Tournedos

Image & instructions to follow...



### Crunchy Radicchio Leaves

Serve the radicchio leaves in a bowl and cover with the citrus dressing. Serve alongside the Pearl of Maltese dish.



### Red Love Velvet

Just place the red velvet in the middle of a plate and enjoy.

### A Selection of Petits Fours

Enjoy the dark chocolate!



## VALENTINE'S WITH GAUTHIER HOME

A very special Valentine's box curated for two people, centering around of a fully plant-based menu of eight dishes from award winning vegan chef Alexis Gauthier.

Cooked, prepared, packed and sent from our restaurant at 21 Romilly Street, Soho, London.

The Valentine's box is a complete experience, the ultimate luxury food occasion for a vegan and perfect way to treat your loved one for the weekend. The box includes:

- An eight course menu with canapés, petits fours and fresh black truffle
- Candles and rose petals for the table
- A dedicated playlist curated in essence of the classic soft, romantic music familiar with a Gauthier Soho Saturday evening
- A personal souvenir menu signed by Alexis Gauthier
- Two portions of our own recipe fresh hand-made granola for the morning after

