

STORAGE

We are aware that there may be a lot of food for one sitting so we have ensured that all items are suitable for freezing or will last up to three days in the fridge. If cooking from frozen, defrost fully and follow the same instructions.

PREPARATION

Faux Gras *(No cooking required, serve cold)*

Spread the Faux Gras on the Buckwheat Loaf and enjoy.

Buckwheat Loaf *(Oven required, serve hot)*

Preheat your oven to 170°C. Remove the lid and warm through the bread in the oven for 5 minutes. Remove from the oven, slice into 8 slices and enjoy half with the Faux Gras and half with the Red Pepper Marmalade.

Heart of Palm *(No Cooking required, serve cold)*

Empty the contents of the bag in a serving bowl and place in the middle of the table. Enjoy as a sharing dish together with the Beetroot.

Beetroot *(No Cooking required, serve cold)*

Plate the bag with the beetroot in a serving plate. Mix the salad leaves with the vinaigrette and plate carefully over the beetroot. Serve as a sharing dish in the middle of the table together with the Heart of Palm.

Fennel *(Stove and Oven required, serve hot)*

Empty the contents of the roasted fennel bag onto a baking tray lined with grease-proof baking paper. Warm through in the oven for 4 minutes at 170°C. In the meantime, empty the broth in a saucepan

and gently bring to boil. Divide the fennel between individual serving bowls and pour the broth over. Garnish with the fresh fennel salad and serve.

Petit Salé *(Stove required, serve hot)*

Empty the bag into a casserole and gently bring to simmer. Divide into serving bowls and top with the Plant Crème Fraîche. Serve right away.

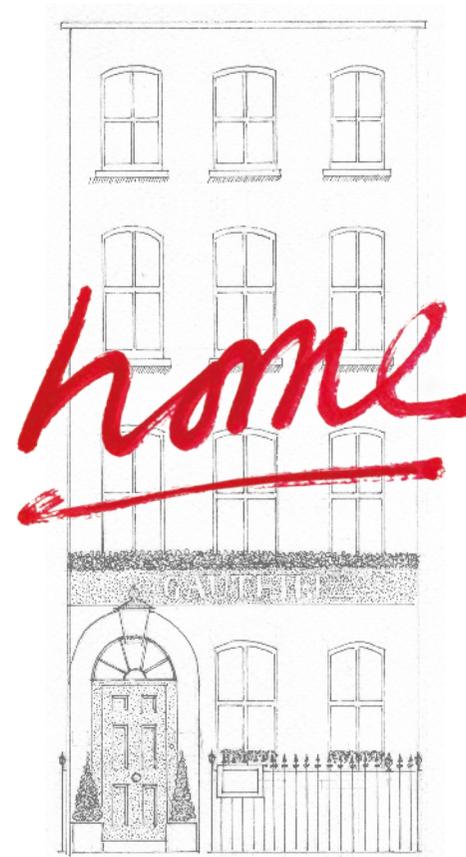
Financier *(Oven required, serve hot)*

Warm up the financier for 3 minutes at 170°C. Meanwhile warm through the caramel sauce in a small saucepan but do not bring to boil. Plate the financier, pour the hot caramel sauce over and serve.

Chocolate Truffle *(No cooking required)*

Enjoy the chocolate truffles with a tea or coffee to finish your meal.

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G A U T H I E R
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Hello,

It is with great relief we are slowly beginning to see a glimmer of light at the end of this long and depressing tunnel.

It brings me great joy to live in this country which has shown such spirit, energy and comradery in tackling this horrible pandemic.

People are tentatively moving towards a reopening of social activity, and in the natural world new life is also emerging all around us with hope, vigour and determination.

I can only dream that as a human race, we learn from the last year and begin a new era, a respectful relationship with animals and their habitat.

By choosing to eat plant-based, we make the single biggest step we can towards the global compassionate revolution.

Thank you for joining us in this journey.

XXX Alexis Gauthier and all the team at Gauthier Soho



G A U T H I E R
home

Vegan Box | 6/04/21

Serves four persons - Gluten free

Vintage Port Faux Gras

Allergens: N, Sy, SO²

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Buckwheat Multiseed Loaf

Red Pepper Marmalade

Sy

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Heart of Palm

Pink Fir Potato, Roasted Cashew, Pink Lady, Dijon Mustard

Sy, N, M, SO²

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Purple Beetroot Carpaccio

FauxFeta, Orange Vinaigrette, Spring Leaf Salad

Sy, SO², M

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Miso Charred Fennel

Rich Yeasted Fennel Consommé

Sy, C, SO²

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Petit Salé

Braised Puy Lentils, Smoked Tofu, Plant Crème Fraîche

C, N, Se, Sy, SO²

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Raisin & Hazelnut Financier

Rum Caramel Sauce

N, Sy, SO²

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Very Dark Chocolate Truffle

SO²