

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)*

Spread the Faux Gras on the crackers and serve.

Quinoa Bread *(Oven required)*

Place the bread in a pre-heated oven at 170°C for 5 minutes to warm up. Slice the bread in equal portions and enjoy together with the tomato dip.

Warm Leek Vinaigrette *(Oven required)*

Remove the contents of the main bag and cut both pieces of leek in half and then place everything onto a baking tray lined with greaseproof baking paper. Use a different baking tray for the popcorn so that it does not soak up the vinaigrette and then bake both in an oven for 4 minutes at 170°C. After removing the trays from the oven divide the leeks equally, sprinkle with the popcorn and serve warm.

Risotto *(Stove required)*

You will need a medium-sized saucepan to prepare the risotto. First empty the large bottle of bouillon and bring to the boil. At this point turn down the heat, keep stirring constantly and slowly start adding the ingredients and make sure you reach boiling point between adding each element. First add the rice together with the peas & broad beans and wait to

re-boil. Follow with the green “mascarpone cheese”, re-boil again, then add the “parmesan cheese” mix. Once you reach the boiling point slowly add the lovage & parsley oil. Once you re-boil again you can remove the risotto from heat and divide into serving bowls, sprinkle with the walnuts and serve.

Courgette Farcie *(Oven required)*

Remove the courgette from the bag and place on a baking tray lined with greaseproof baking paper. Stuff the courgette with the stuffing and top with the second half of the courgette. Drizzle with your best virgin olive oil and sprinkle with sea salt. Put in a pre-heated oven for 15 minutes at 170°C. While the courgette is baking re-heat the basil jus in a small saucepan. When the courgette is ready, remove from the oven and slice into equal serving portions, plate and pour the basil jus over and serve right away.

Kind Shepherd's Pie *(Oven required)*

Empty the contents of the main bag into a heat-proof pie bowl/casserole. Pipe the mashed potatoes on top and place in a pre-heated oven for 20 minutes at 170°C. Divide into equal portions and serve immediately.

Rhubarb Pavlova *(No cooking required)*

Remove the meringue from the tray and place on a sharing plate. Top with the rhubarb marmalade first and then with the vanilla & rhubarb cream. Enjoy at room temperature.

Pâtes de Fruits *(No cooking required)*

You can enjoy the pâtes de fruits as they are or lightly dusted with caster sugar. Enjoy with a coffee or tea 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.

We can now look forward to Spring, and new life 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

MENU

Black Truffle Faux Gras

Herb Crackers

Allergens: N, Sy, SO²

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Quinoa Bread

Black Olives & Fresh Thyme, Tomato Dip

N, Sy

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Warm Leek Vinaigrette

Onion, Capers & Parsley, Sumaq Roasted Popcorn

Sy, M, SO²

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Pea & Broad Bean Risotto

Toasted Walnut, Lovage & Parsley Oil

Sy, SO², N

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Courgette Farcie a la Provençale

Braised NoMeat, Vegetable Bayaldi, Basil Jus

Sy

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Kind Shepherd's Pie

Carrot, Onion, Celery

C, Sy, SO²

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Rhubarb Pavlova

SO²

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Pates de Fruits

Blackcurrant

SO²