



PARTY DINING

The “easy to use” group dining organisation pack

- CHOICES MADE SIMPLE
- PERSONALIZED EVENTS
- BUDGET MINDED

Thank you for your interests in our private dining, group and party facilities. This pack provides help and ideas on choosing the appropriate room, getting your table plan set up, deciding on the perfect menu and accompanying wine through to making sure that it all falls within your budget, with lots of ideas on final touches.

Our team will help you make it an event you can be proud of, and designed so that your guests remember it dearly, we will accompany you from the planning to the actual event.

A bientôt

THE GAZETTE CREW



What are my options?

Choose one of our menus below

Each menu is balanced with Vegetarian, Fish and Meat options. Feel free to “mix and match” from the different menus, or even include one of our signature dishes in your choices, our chef will then price it up accordingly.

A la carte

Not keen on set menus?

Go full “A la carte” (with conditions) or alternatively Pre-order a few starters in advance and choose your main course on the day. This will allow us to serve starters promptly once the main course is ordered, avoiding any waiting time.

Note this option is available depending on the day of the week and the number of guests and at the manager’s discretion.

My budget...

The quotation

Once your basic choices have been made we aim to offer you, prior to the event, a full breakdown of your cost, this will include an estimation of the drinks consumption, food choices and service broken down per person for a “surprise free” settlement.

From then on.... you decide and set the bar !!! we stick to it, or we can even let you know discreetly where you stand during the event.

MENU “UN”

£27

AMUSE BOUCHE

VELOUTÉ

Garden velouté, roasted garlic croutons and creamy cheese



ENTRÉES

TERRINE DE CAMPAGNE

“Homemade” country terrine, crunchy gherkins

AND

TARTARE DE SAUMON

Salmon and strong mustard tartar, basil and grilled “tartine”

AND

CRÈME DE CHÈVRE

Creamy goat cheese, herbs and garlic, beetroots salad



PLATS

BLANC DE VOLAILLE

Breast of chicken roasted with lemon and onions, baby spinach

OR

MAQUEREAU

Fillet of mackerel, crushed potato, chive butter sauce

OR

TARTE TOMATE

Tomato tart, basil and garlic

OR

ENTRECÔTE

Ribeye Steak (250 grs), bone marrow, red wine sauce and baby spinach

(£4 supplement)

Your Main course is served with our “FRITES MAISON”, Hand cut twice cooked French fries



DESSERTS

CRÈME MANGUE

Mango cream and chocolate mousse, coconut biscuit and passion fruit “coulis”

OR

PETIT POT DE CHOCOLAT

Little chocolate pot and freshly cooked “Madeleines”

MENU “DEUX”

£34

AMUSE BOUCHE

VELOUTÉ

Garden “velouté”, roasted garlic croutons and creamy cheese



ENTRÉES

PRAWNS

Tiger prawns sautéed with ginger and garlic, sauce “Curcuma” and confit leek

OR

FOIE GRAS

Foie gras, dry fruits and nuts terrine, pear chutney

OR

ENDIVE

Chicory, Roquefort and apple salad, walnut dressing



PLATS

CABILLAUD

Cod, crushed purple potato, mussels and saffron jus

OR

AGNEAU

Roasted rump of lamb, ratatouille, fried onion and rosemary jus

OR

RISOTTO

Goat cheese and beetroot risotto, baby leaves salad

Your Main course is served with our “FRITES MAISON”, Hand cut twice cooked French fries



DESSERTS

T-BREIZZZ

Pears with salted butter caramel, “fromage frais”, sablé and chantilly

OR

FONDANT CHOCOLAT

Chocolate fondant

MENU “TROIS”

£44

SHARING PLATTER

PLATEAU GAZETTE

Plateau GAZETTE charcuteries, rillettes, homemade terrines and condiments



STARTERS

CROTTIN DE CHEVRE

Goat's cheese “crottin” toasted with honey, grilled courgette and confit pepper

OR

POT DE CRABE

Dressed Cornish crab, avocado, curly salad

OR

FOIE GRAS CHAUD

Pan fried foie gras with apple, lime and chestnuts



PLATS

SEA BASS

Seabass, lemon and coriander butter sauce, green peas and quinoa

OR

CANARD

Breast of duck roasted with fresh apricot, spinach puree

OR

CHATEAUBRIAND

Chateaubriand of beef fillet, béarnaise sauce

OR

RISOTTO

Carrots and cumin risotto, mustard oil dressing and baby leaves

Your Main course is served with our “FRITES MAISON”, Hand cut twice cooked French fries



DESSERTS

TARTE TATIN

Apple tart Tatin

OR

SOUFFLÉ

Praliné soufflé

OR

T-BREIZZZ

Brittany style tiramisu with salted butter caramel
and pear

MENU "VEGETARIEN"

£22

ENTRÉES

BEETROOT TARTINE

Beetroot and goat cheese "tartine", honey roasted walnuts

OR

LA CRÈME DE LA CRÈME

White asparagus cream and roasted nuts

OR

ENDIVE

Chicory salad with Roquefort, apples and walnuts dressing



PLATS

GOAT CHEESE

Grilled goat cheese and potato "gateau", herbs salad

OR

TARTE DE LÉGUMES

Vegetables tart, tomato coulis

OR

RISOTTO

Carrots and cumin risotto, mustard oil dressing and baby leaves



DESSERTS

Same as those chosen for the party

SIDES

All our main courses are served with a vegetable garnish, and also an additional serving of our Home made frites for everyone to share across the table, feel free to add extra servings if required.

ALL AT £3.5, EACH SERVES 2 OR 3 PERSONS.

Baby Spinach & Garlic

Green Beans

Gratin Dauphinois

Green Lettuce Salad

Mixed salad

Provençal Garlic Tomato

Buttered Mash Potato

CHEESE BOARD

£9 / pers.



Our selection of cheese is exclusively French and naturally follows each season. For large groups we recommend that it is served on a large wooden board in the centre of the table for everyone to share but it can also be served individually from our unique cheese trolley.

Please advise if you wish for the cheese to be served **before** dessert or **after**.





WINE LIST

What's in there for me?

For reservations of 14 persons and over you get to choose any Wines and Champagnes from our main wine list at a price reduced by 10% when chosen in advance.

WE MAKE IT EASIER

Another easy option is for you to indicate your budget per bottle and a 2/3 words description of your favourite wine and we'll happily offer our expertise.

WITH OUR NAME ON IT

We proud ourselves with an extraordinary House wine produced exclusively for our restaurants in the prestigious appellation of Provence, the "Coteaux Varois".

The wine is organic and produced in a vineyards totally free of herbicides and pesticides.

SIZE MATTERS

Our selection also offers a good choice or magnums, from our House wine produced in our Vineyard in France to some affordable fine Bordeaux.

SPECIAL

When you make it special, we make it **extra** special.

Pre-order champagne for your party and we'll show up with a complimentary canapé. (Conditions apply, available when ordering a minimum of 4 bottles)

COCKTAILS

Download our cocktail list directly from our website for some amazing Bellinis, Mojitos or freshly shaken Espresso Martinis

NOTE THAT OUR RESTAURANTS ARE SITUATED IN RESIDENTIAL AREAS,
WE ARE CONCERNED WITH THE COMFORT OF OUR NEIGHBOURS AND
WILL KINDLY ASK YOU AND YOUR GUEST TO LEAVE QUIETLY.

ACCOMPANIMENTS

CANAPÉS

From here you can choose which canapés you would like us to serve your guests, you can even specify the quantity, we generally recommend 2 to 3 per person if the apéritif last for up to an hour, and up to 8/10 for a “canapés only” party

CANAPÉS £1.8

PETITE SOUPE

Warm cauliflower cream and smoked salmon

CROTTIN CHAUD

Goat's cheese “crottin” roasted with honey, salad of winter fruits and baby leaves

TOMATARTARE

Tomato tartar, mustard and red onion

PISSALADIÈRE

Confied onion crispy tart with anchovies

TOMATE CERISE

Cherry tomato filled with goat cheese and fresh herbs

TARTE TOMATE

Tomato and mustard tart

CANARD RÉMOULADE

Home smoked breast of duck, celeriac “rémoulade”

SAUMON BLINIS

Salmon from our smoker with blinis

VOL AU VENT

Chicken pastry with mushroom

PETIT CONSOMME

Cold tomato and basil consommé

CAMPAGNE

« Country » terrine and gherkins

AUBERGINE

Aubergine caviar and large crisps

PALMITO

Anchovy and puff pastry cake

CANAPÉS + £2.3

CRABE

Crab and avocado club

MACARON

Beetroot macaroon and creamed cheese

TARTARE

Tuna and fresh herbs tartar, strong mustard dressing

CARPACCIO

Beef carpaccio with parmesan and balsamic



FOIE GRAS

Foie gras terrine and onion jam

LA CAILLE

Quail skewers with rosemary

BOEUF BÉARNAISE

Beef skewers béarnaise

CROQUETTE

Fish cake, tartare sauce

FORK CANAPÉS £3.5 [ON PLATE OR BOWL PLATE WITH FORK]

PRAWNS

Tiger prawns sautéed with ginger and garlic, sauce "Curcuma" and confit leek

CANARD

Duck Breast roasted with honey and spices, braised baby gem with lime

RISOTTO

Calamari risotto à la provençale

SAINT JACQUES

Wrapped scallops with chicory, chorizo cream

CHÈVRE CHAUD

Warm goats cheese salad and tomato

NIÇOISE

Fresh tuna salad « à la Niçoise »

POULET

Roast chicken « au jus », pommes purée

BOEUF

Ribeye steak and frites with "béarnaise" sauce

LA LOTTE

Monkfish tail, olive tapenade and spring vegetables

AGNEAU

Lamb cutlets with roasted aubergine, tomato and herbs

MERLU

Roasted hake "persillade", pea "brandade"

MORTEAU

Smoked Morteau sausage and potato salad

PLATTERS £14.5 [LARGE BOARDS TO SHARE]

PLATEAU GAZETTE

Selection of charcuteries, rillettes, homemade terrines and condiments

PLATEAU LEGUMES

Plateau of raw vegetables and fresh dips (mustard, spicy tomato, herbs)

PLATEAU CONDIMENTS

Plateau of condiments, mushrooms Greek style, grated carrot, celeriac, beetroot, leeks and crispy toast

SWEET

CHOUX

Choux pastry with vanilla cream £1.8

TARTE

Mini fruit tart £1.8

FONDUE

Chocolate fondue and fresh fruit £2.3



BIRTHDAY CAKE

£5 / pers.

Our cakes are prepared "in house" and bespoke to your requirements. Should you have a specific cake request, our chefs will be delighted to try and make it feasible. Our cakes also include the embarrassing song!!!.

DACQUOISE

Chocolate "Dacquoise" with praliné crust

A biscuit base made of praliné and hazelnuts topped with chocolate mousse and covered in dark chocolate

MILLEFEUILLE

Red fruit millefeuille

Slightly caramelised puff pastry layers with "mouseline" cream and seasonal red fruits.

CROQU'EN BOUCHE

Choux pastry filled with crème pâtissière covered in caramel

Traditional French "wedding style" cake

- Please indicate here any specific wording to appear on the cake:

- Please indicate how many candles and what colour.

- Would you like to organise a glass of Sparkling wine or Champagne to be served with the cake?

NOTE THAT ANY OF OUR CAKES CAN REPLACE THE DESSERTS OF YOUR CHOSEN MENU, ALTERNATIVELY YOU MAY ALSO ORDER JUST A SMALL ONE TO BE SERVED WITH COFFEE.



FINAL TOUCHES

PRINTED MENUS

(free of charge)

Let's make it even more special by printing your own menus, a little treat which will be a nice touch for your guests. The menus will indicate your chosen food and accompanying drinks but can also include a sentence of your choice, a thank you or a message to your guests, and why not include a picture of you, your family, or the birthday boy or girl. If you would like to send us a picture, do it by email, if the picture is too old (sorry!!) you can also post it to us and we will scan it for you.

Please indicate the title or sentence which will appear on the front page of the menu



NAME CARDS

(free of charge)

Simply forward a list of your guest by email and we will print your individual name cards. These will be ready for you to place on the table when you arrive, alternatively we can also place them for you when you provide us with your table plan.



FLOWERS

Do you require any flowers for the event? We are happy for you to provide your own. Alternatively, we can have it organised for you with our local florist, please indicate your budget and requirements. We recommend from £20 to £30 per table centre and from £50 to £100 for a large bouquet.



TABLE CLOTH

Should you want to give it an extra festive effect we are also able to organise table cloth.

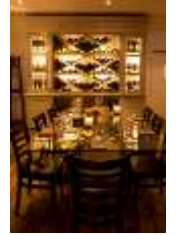
TAXIS

At times there can be long delays for taxis, let us pre-order your cars, we work with a trusted local taxi company who can offer you a safe journey home at a competitive price. Please indicate what time you will need them and for how many guests.

LAYOUT AND PLANS

"La Salle à Manger"

Considered by our regulars as the perfect setting for family and friend gatherings, this popular area offers privacy and overlooks our massive wine cabinet; it features a large glass table seating on top of an antique farm cooker built by "Les FonderiesBruxelloises".



Seating capacity varies up to 25 people

"Le Decking"

We can also accommodate large groups on the decking, which forms part of the restaurant, this area features thick wooden tables made from a single tree slice of "Suar" wood, lace pendants and a large leather banquette.



Seating capacity varies up to 60 people

"Les Ardoises"

The slate table area which also forms part of the restaurant is available for large parties. This area features large tables made of blue-black slate from northern Wales (coloured chalks provided). Originally designed to offer the young something to do while the grownups eat, it quickly turned out that we targeted the wrong crowd !!!



Seats maximum 30 people

Exclusive use

GAZETTE is also available for your exclusive use; we will tailor-make the event to your exact requirements. From a tasting menu to a canapés selection we will also help you organise entertainment and DJ until the early hours of the morning.

Minimum spend applies



- We will provide you with guidance on the seating availability as well as different layouts and plans.
- There is no room rental or charge.
- Please note that our rooms and lounges are also available for meetings and reunions from 8am.

CONFIRMATION

Name (as it appears on card)	
Card number	
Start and expiry date	
Security number and issue number (if available)	
I understand that I am wholly responsible for payment in respect of this event and further understand that should the event be cancelled for any reason up to seven days prior, I am liable for the payment of £300.00.	Signed: _____
PLEASE NOTE: THE CREDIT CARD DETAILS YOU PROVIDE ARE ONLY TO SECURE THE BOOKING. THE ACCOUNT WILL BE PAID IN FULL ON THE DAY OF THE EVENT	

PLEASE PRINT, SIGN AND POST OR E-MAIL US
THANK YOU

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G A Z E T T E O N L Y

NAME		
DATE		
TIME SCHEDULE		
NUMBER OF GUESTS		AREA CHOSEN: