

## APÉRITIF FRANÇAIS

Monday to Friday apéritif

5 TO 7 PM

½ price cocktails  
& French tapas  
(Complimentary)

G  
GAZETTE



# OCTOBER



## CHRISTMAS DINING

Our "easy to use" group dining organization pack is now ready

- CHOICES MADE SIMPLE
- PERSONALIZED EVENTS
- BUDGET MINDED

AVAILABLE HERE AND FROM OUR WEBSITE

MONDAY

MY MONDAYS with

CHATEAUBRIAND

London's leading steak night

The finest beef Fillet for £14.50 per person

TUESDAY

# KILO

The Tuesday Moules Challenge

1kilo of mussels served with GAZETTE's  
hand-cut cooked twice frites

 £10

WEDNESDAY

# MADemoiselle GAZETTE

Ladies night

Choose from a cocktail or a dessert.....on us

When ordering a minimum of 1 main-course from 6pm (Check with staff for details)

THURSDAY

# LOBSTER

## WHOLE LOBSTER

GRILLED or THERMIDOR

Served with GAZETTE's hand  
cut/cooked twice frites

£25

## FOIE GRAS

LIKE NEVER BEFORE

From 6<sup>th</sup> till 19<sup>th</sup> October

In the 70s Foie gras used to be smuggled into the UK. The supply is now easier but it still takes some skills to do the right thing with it.

GAZETTE dedicates 2 weeks to this delight through a selection of Pascal's favourite recipes, from seared to poached, Rossini and terrines

You'll never call it "pâté" ever again



## VACHERIN

From 20<sup>th</sup> October till 2<sup>nd</sup> November

2 weeks of baked Vacherin at GAZETTE

Served perfectly hot and runny for you to share

Our Vacherin will also come with a garnish of your choice, New "rattes" potatoes, wild wood mushroom, the classic charcuterie or some confied garlic

Get your "cheese fix" in time for the cold season

## NOVEMBER



## WILD MUSHROOM FÊTE...

3<sup>rd</sup> till 16<sup>th</sup> November

Eat mushroom, think mushroom!!!

You'll end up hallucinating!!!!

2 weeks of mushroom celebrations with chanterelles, mousserons, ceps, black trumpets, girolles, pied de mouton, pleurottes.

Whatever the market offers us at this time of the year will end up in the hands of our chefs for some unforgettable recipes.

## SAUSAGE

From 17<sup>th</sup> till 30<sup>th</sup> November



From the great "TOULOUSE UPON THAMES" Sausage available by the inch, to the special GAZETTE liver sausage and its secret recipe from Chef Pascal and the award-winning SPICY chicken sausage.

Have one, or have them all...

## BEAUJOLAIS

VINTAGE 2017 IS HERE ON THE 16<sup>TH</sup>

