



PARTY DINING

The “easy to use” dining 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 for you.

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

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 charge broken down per person with no “surprise” on the day.

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 & creamy cheese



ENTRÉES

MOUSSE DE FOIE

Foie gras & chicken liver mousse, baby leaves, gherkins

OR

AIGLEFIN FUMÉ

Warm potatoes & smoked haddock salad, Parmesan cream

OR

ENDIVE

Chicory salad with Roquefort, apples & walnuts dressing



PLATS

CANARD

Duck Breast roasted with honey & spices, sweet potatoes purée, baby leaves & nuts

OR

MERLU

Hake "brandade", parsley crust & garlic crisp

OR

TARTE TOMATE

Tomato and aubergine tart, bourratine, rocket & balsamic

OR

ENTRECÔTE

Ribeye Steak (250 grs), bone marrow, red wine sauce & baby spinach (£4 supplement)

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



DESSERTS

CRÈME MANGUE

Mango cream & chocolate mousse, coconut biscuit & passion fruit "coulis"

OR

PETIT POT DE CHOCOLAT

Little chocolate pot & freshly cooked "Madeleines"

Note that your choices can be made on the day

MENU "DEUX"

£34

AMUSE BOUCHE

VELOUTÉ

Garden "velouté", roasted garlic croutons & creamy cheese



ENTRÉES

SAUMON FUMÉ

Smoked salmon & avocado tartar, crispy onion ring, coriander & chia seed

OR

FOIE GRAS

Foie gras, dry fruits & nuts terrine, pear chutney

OR

SALADE QUINOA

Quinoa, avocado, grapefruit, cashew nuts, cherry tomato & chives



PLATS

CABILLAUD

Cod, crushed purple potato, Aioli & confit peppers

OR

AGNEAU

Roasted rump of lamb, aubergine, onion marmalade with rosemary

OR

RISOTTO

Wild mushrooms risotto, parmesan crisp

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

Note that your choices can be made on the day

MENU "TROIS"

£44

SHARING PLATTER

PLATEAU GAZETTE

Plateau GAZETTE charcuteries, rillettes, homemade terrines & condiments



STARTERS

CROTTIN DE CHEVRE

Goat's cheese "crottin" toasted with honey, grilled courgette & confit pepper

OR

POT DE CRABE

Dressed Cornish crab, avocado, curly salad

OR

FOIE GRAS CHAUD

Seared foie gras with apple, lime & chestnuts



PLATS

SEA BASS

Seabass, lemon & coriander butter sauce, chickpeas purée

OR

PORC

Pork "fillet mignon" roasted with apple, calvados cream

OR

CHATEAUBRIAND

Chateaubriand of beef fillet, béarnaise sauce

OR

RISOTTO

Parmesan & herbs risotto, root vegetables crisp salad

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 & pear

Note that your choices can be made on the day

MENU "LE JARDIN" (VEGETARIAN)
Note that this menu is "Veganable"
£22

ENTRÉES

BEETROOT TARTINE

Beetroot & goat cheese "tartine", honey roasted walnuts

OR

LA CRÈME DE LA CRÈME

Artichokes cream & roasted nuts

OR

ENDIVE

Chicory salad with Roquefort, apples & walnuts dressing



PLATS

GOAT CHEESE

Grilled goat cheese & potato "gateau", herbs salad

OR

TARTE TOMATE

Tomato and aubergine tart, bourratine, rocket & balsamic

OR

RISOTTO

Parmesan & herbs risotto, root vegetables crisp salad



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 serving from our selection below.

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

£9.5 / pers.



Our selection of cheese is sourced from the Terroirs of France and naturally follows each season.

For parties we recommend that cheese be 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 vineyard totally free of herbicides and pesticides, look for GAZETTE VINEYARDS on our list, in all 3 colours

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 10/12 for a “canapés only” party

£1.8

SOUPE DE MARRON

Chestnut soup, rosemary cream

CROTTIN CHAUD

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

PETITE SOUPE

Warm cauliflower cream & smoked salmon

TOMATARTARE

Tomato tartar, mustard & red onion

PISSALADIÈRE

Confied onion crispy tart with anchovies

TOMATE CERISE

Cherry tomato filled with goat cheese and fresh herbs

TARTE TOMATE

Tomato & mustard tart

CANARD RÉMOULADE

Home smoked breast of duck, celeriac “rémoulade”

SAUMON BLINIS

Salmon, warm blinis and chives cream

VOL AU VENT

Crispy pastry, Chicken & mushroom

PETIT CONSOMMÉ

Cold tomato & basil consommé

CAMPAGNE

« Country » terrine & gherkins

AUBERGINE

Aubergine caviar & large crisps

PALMITO

Anchovy & puff pastry cake



£2.3

CRABE

Crab & avocado club

MACARON

Beetroot macaroon & creamed cheese

TARTARE

Tuna & fresh herbs tartar, strong mustard dressing

CARPACCIO

Beef carpaccio with parmesan & balsamic

FOIE GRAS

Foie gras terrine & onion jam

LA CAILLE

Quail skewers with rosemary

BOEUF BÉARNAISE

Beef skewers béarnaise

CROQUETTE

Fish cake, tartare sauce



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

PRAWNS

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

CANARD

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

RISOTTO

Wild mushrooms risotto, parmesan crisp

RISOTTO

Calamari risotto à la provençale

SAINT JACQUES

Wrapped scallops with chicory, chorizo cream

CHÈVRE CHAUD

Warm goats cheese salad & tomato

NIÇOISE

Fresh tuna salad « à la Niçoise »

POULET

Roast chicken « au jus », pommes purée

BOEUF

Ribeye steak & frites, "béarnaise" sauce

LA LOTTE

Monkfish tail, olive tapenade & spring vegetables

AGNEAU

Lamb cutlets with roasted aubergine, tomato & herbs

MERLU

Roasted hake "persillade", pea "brandade"

MORTEAU

Smoked Morteau sausage & potato salad

PLATTERS £16 [LARGE BOARDS TO SHARE]

PLATEAU GAZETTE

Selection of charcuteries, rillettes, homemade terrines & condiments

PLATEAU LEGUMES

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

PLATEAU CONDIMENTS

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



SWEET

PAIN PERDU

£2.5

French toast, roasted apple with cinnamon, vanilla ice cream

CRÈME MANGUE

£2.5

Mango cream & chocolate mousse, coconut biscuit & passion fruit "coulis"

LA MADELEINE GAZETTE

£2

Large Madeleine with chocolate sauce

T-BREIZH

£2.5

Pears with salted butter caramel, "fromage frais", sablé & chantilly cream

CHOCOLAT LIÉGEOIS

£2.5

Chocolate ice cream, Chantilly cream & chocolate sauce

RASPBERRY DELIGHT

£2.5

Muddled Raspberries, raspberry sorbet, Chantilly cream

CHOUX

Choux pastry with vanilla cream

£1.8

TARTE TOUT-ROUGE

Mini seasonal Berries tart

£1.8

TARTE TOUT-CHOCO

Mini Chocolate tart

£1.8

FONDUE

Chocolate fondue & 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.

DECORATION

Feel free to decorate the room as you please, please consult with us if you need to attach anything to the walls.

LAYOUT AND PLANS

“La Salle à Manger”

This popular area offers complete privacy and overlooks our wine cellar; it features an antique Brittany farm table and large seashell chandelier. Considered by our regulars as the perfect setting for family gatherings and decorated with artefacts brought back from years of antique hunting in France and memories of fine wine drinking.



Seating capacity varies up to 14 people

“L’Ardoise”

This private area features a rustic “drift wood” panelling décor combined with a large table 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 as often the opposite transpires!!!



Seating capacity varies up to 12 people

“Le petit étage” and “L’étage”

“Le petit étage” forms part of the upstairs dining room and features leather banquettes, comfortable cushions and a book shelf. This area is ideal for larger group.

Seats approximately 50 people / 60 people standing



“L’étage” consists of the entire upper floor area and accommodates much larger groups.

Seats approximately 90 people / 110 people standing



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.

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: