



## PARTY DINING

*The "easy to use" dining pack*

- CHOICES MADE SIMPLE
- PERSONALIZED EVENTS
- BUDGET MINDED

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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.

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## **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**

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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.**

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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

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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"

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This popular area offers complete privacy and overlooks our kitchen; it features a long banquette and the ideal layout can be organised with our managers to suit your requirements.

*Seating capacity varies up to 30 people*



### Exclusive use

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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 room is also available for meetings and reunions from 8am.

## CONFIRMATION

<b>Name</b> (as it appears on card)	
<b>Card number</b>	
<b>Start and expiry date</b>	
<b>Security number and issue number</b> (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: _____
<b>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</b>	

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

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Balham, London SW12 9AA  
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Balham@gazettebrasserie.co.uk

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G A Z E T T E O N L Y

<b>NAME</b>		
<b>DATE</b>		
<b>TIME SCHEDULE</b>		
<b>NUMBER OF GUESTS</b>		<b>AREA CHOSEN:</b>