



CHRISTMAS 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, not forgetting 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 & Meat options. Feel free to “mix & 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 at your chosen level !!! we’ll stick to it, or we can even let you know discreetly where you stand during the event.

CHRISTMAS GOURMAND

£29

AMUSE BOUCHE

SOUPE DE MARRON

Chestnut soup, rosemary cream

ENTRÉES

FOIE GRAS

Foie gras, dry fruits & nuts terrine, pear chutney

OR

SAUMON FUMÉ

Salmon tartar "Smoked & Fresh", crispy mille-feuille, lemon cream & grapefruits

OR

CROTTIN CHAUD

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

PLATS

TURKEY

Roasted breast of turkey, Brussels sprouts, sausage & cranberries sauce

OR

CABILLAUD

Cod "tournedos", roasted chervil roots, black truffle sauce

OR

RISOTTO

Pumpkin risotto, parmesan crisp & herbs salad

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

FONDANT

Chocolate fondant, vanilla ice cream

OR

CRÈME MANGUE

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

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

GRATIN

Mussels, crayfish & baby spinach "gratin"

OR

CHÈVRE

Grilled vegetables salad, crispy goat cheese "bonbons"

PLATS

CANARD

Roasted breast of duck, figs & port sauce, roasted celeriac purée

OR

SAUMON

Salmon tournedos, creamed potato risotto & parmesan crisp

OR

TARTE TOMATE

Tomato tart, basil & garlic

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 CITRON

Lemon cream, sable, meringue & lime sauce

OR

PETIT POT DE CHOCOLAT

Little chocolate pot & freshly cooked "Madeleines"

MENU "DEUX"

£34

AMUSE BOUCHE

VELOUTÉ

Garden "velouté", roasted garlic croutons & creamy cheese

ENTRÉES

SAINT JACQUES

Roasted scallops, chorizo cream & caramelised chicory

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, Jerusalem artichoke purée, chervil butter sauce & roots crisp

OR

PORC

Pork "fillet mignon" roasted with apple, calvados cream

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

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

BAR

Sea bass, wood mushrooms & black truffle jus

OR

AGNEAU

Confit lamb shank with aubergine, creamy polenta & coriander

OR

CHATEAUBRIAND

Chateaubriand of beef fillet, béarnaise sauce

OR

RISOTTO

Parmesan and 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

MENU “LE JARDIN”

(VEGETARIAN)

Note that this menu is “Veganable”

£22

ENTRÉES

BETROOT 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 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.

EACH SERVES 2 OR 3 PERSONS.

Green Lettuce Salad 2.5	Mixed salad 2.5	Green Beans 3.5
Baby Spinach & Garlic 3.8	Provençal Garlic Tomato 3.8	Frites “GAZETTE” 3.5
Buttered Mash Potato 3.8	Gratin Dauphinois 4	

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 & Champagnes from our main wine list at a price reduced by 5% 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 COULOMBAUD 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, we recommend that those be ordered in advance.

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.

CANAPÉS & ACCOMPANIMENTS

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 at least for a “canapés only” party, depending on your guest’s appetite.

MINI-SOUPS

£1.8

MAC SOUP

Potato soup, smoked mackerel & rosemary cream

MARRON

Chestnut soup, rosemary cream

CONSOMMÉ

Cold tomato & basil consommé

CHOUX FLEUR

Warm cauliflower cream & smoked salmon

CANAPÉS

£1.8

BEEF TARTARE

Beef tartare, spices & condiments on toast

CANARD RÉMOULADE

Home smoked breast of duck, celeriac “rémoulade”

VOL AU VENT

Hot Chicken pastry with mushroom

CAMPAGNE

« Country » terrine, onion marmalade on toast

SAUMON BLINIS

Smoked salmon, warm blinis & chive cream

PALMITO

Anchovy & puff pastry cake

PISSALADIÈRE

Southern confied onion crispy tart with olives & anchovies

CROTTIN CHAUD

Goat’s cheese “crottin” gratine, honey, peppers & courgettes, baby leaves

CERISE

Cherry tomato filled with goat cheese & fresh herbs

TARTE TOMATE

Tomato & mustard tart, basil dressing

TOMATARTARE

Tomato tartar, mustard & red onion on toast

AUBERGINE

Aubergine caviar on maxi crisps

CROUSTI

Vegetable croustillant & mustard cream



CANAPÉS +

£2.3

CRABE

Crab & avocado club

TARTARE

Tuna tartare with fresh herbs & strong mustard on crostini

CROQUETTE

Fish cake, tartare sauce

CARPACCIO

Beef carpaccio with parmesan & balsamic on toast

FOIE GRAS

Foie gras terrine & onion jam

CAILLE

Quail skewers, rosemary & raisins

BOEUF BÉARNAISE

Beef skewers béarnaise

MACARON

Beetroot macaroon & creamed cheese



FORK CANAPÉS

£3.5

[ON PLATE OR BOWL PLATE WITH FORK]

PRAWNS

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

PRAWNS

Haché of prawns, herb & black sesame seeds, wasabi
cracker

SAINT JACQUES

Wrapped scallops with chicory, chorizo cream

RISOTTO

Calamari risotto "à la provençale"

MAC

£5

Lobster macaroni & bisque

HOMARD

£9

Lobster tail & artichoks skewer

NIÇOISE

Fresh tuna salad « à la Niçoise »

LA LOTTE

Monkfish tail, olive tapenade & spring vegetables

MERLU

Roasted hake "persillade", pea "brandade"

CANARD

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

DUCK BROCHETTE

Duck hearts & Breasts, Garlic & Ginger

CEPES + BONE

Bone marrow & wild mushrooms

AGNEAU

Lamb cutlets with roasted aubergine, tomato & herbs

POULET

Roast chicken « au jus », pommes purée

MORTEAU

Smoked Morteau sausage & potato salad

BOEUF

Ribeye steak & frites with "béarnaise" sauce

RISOTTO

Wild mushrooms risotto, parmesan crisp

CHÈVRE CHAUD

Warm goats cheese salad & tomato

PLATTERS

[LARGE BOARDS TO SHARE BUFFET STYLE]

PLATEAU GAZETTE

£22

Selection of charcuteries, rillettes, homemade terrines
& condiments

PLATEAU LÉGUMES

£14

Plateau of raw vegetables & fresh dips (Light mustard,
tomato compote, creamy herbs)

PLATEAU CONDIMENTS

£16

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

PLATEAU MER

£30

Selection of smoked salmon, potted crab, haddock
salad with blinis & lemon cream with herbs.

PLATEAU ASPERGES

£48

Selection of white & green asparagus, mousseline
sauce



SWEET CANAPÉS & MINI-DESSERT

PAIN PERDU £2.5
French toast, roasted apple with cinnamon, vanilla ice cream

CRÈME MANGUE £2.5
Mango cream and chocolate mousse, coconut biscuit and passion fruit "coulis"

LA MADELEINE GAZETTE £2
Large Madeleine with chocolate sauce

T-BREIZH £2.5
Fromage frais", pears with salted butter caramel, sablé & chantilly

CHOCOLAT LIÉGEOIS £2.5
Chocolate ice cream, Chantilly cream & chocolate sauce

RASPBERRY DELIGHT £2.5
Muddled Raspberries, raspberry sorbet, Chantilly cream

CHOUX £1.8
Choux pastry with vanilla cream

TARTE TOUT-ROUGE £2.3
Mini seasonal Berries tart

TARTE TOUT-CHOCO £1.8
Mini Chocolate tart

FONDUE £2.3
Chocolate fondue & fresh fruit skewers



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 "mousseline" 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 & PLANS

Our restaurant managers are the best people to talk to when it comes to choosing the right room and get the table seating that you will be happy with.

Depending on the venue we have rooms with capacity from 10 to larger party and can also cater for total take out.

From farm tables to chalk tables, rich wine influenced décor or total privacy, each venue is unique.

Tables can vary in sizes and shapes and we guarantee that we will be able to find the right space for the right party.

Confused about the table plan?

You know your guest better than us, talk to us for some ideas, a U-shape, L-shape, 1 large table or 2 small ones, a space for the little ones.....

we'll help you find the right arrangement.

- We will provide you with guidance on the seating availability as well as different layouts and plans.
- No rental fee, no deposit.
- 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

96-100 Balham High Road
Balham, London SW12 9AA
T 0208 772 1232
Balham@gazettebrasserie.co.uk

147 Upper Richmond Road
Putney, London SW15 2TX
T 0208 789 6996
Putney@gazettebrasserie.co.uk

79 Sherwood Court, Chatfield
Battersea, London SW11 3UY
T 0207 223 0999
Battersea@gazettebrasserie.co.uk



G A Z E T T E O N L Y

NAME		
DATE		
TIME SCHEDULE		
NUMBER OF GUESTS		AREA CHOSEN: