

SUMMER 2022

GAZETTE GROUP DINING



“EASY TO USE”

ORGANIZATION PACK

Choices made simple

Personalized events

Budget minded

Thank you for your interest in our private dining, group and party facilities.

This pack provides help & ideas on choosing the appropriate room and getting your table plan set up, we will also assist in deciding on the perfect menu and accompanying wine through to making sure that it all falls within your budget, and not forgetting lots of ideas on final touches.

You will get your own PA who will help you from the planning to the actual event.

Make a couple of choices, then relax we'll take care of the rest and make it a party you can be proud of, and designed so that your guests remember it dearly.

WHAT ARE MY OPTIONS?



Choosing the right menu

Each menu is balanced between Vegetarian, Fish & Meat options.

Pick a menu or feel free to “mix & match” from the different menus and even include one of our signature dishes in your choices, we will then price it up accordingly.

Once you decided on the menu , let us manage the rest: we will send you a **link**, insert your guest’s name and email, choices will come directly to us, it’s that easy !!!

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 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.

MENU DES AMIS

£28

AMUSE BOUCHE

GASPACHO

Melon Gaspacho, Bayonne ham & balsamic crouton

ENTRÉES

RILLETES

Duck rillettes, toast & gherkins

OR

SAUMON

Salmon ceviche, leche de Tigre, cucumber, red pepper & coriander

OR

CHÈVRE

Goat cheese Crottin & grilled courgette on tartine, honey & baby leaves

PLATS

CAILLE

Quail fricassée, red cabbage & peppered pancetta compote, grape jus

OR

CABILLAUD

Cod tournedos, heirloom tomato & courgetti salsa, pickled red onion.

OR

TARTE TOMATE

Tomato tart, basil & garlic

OR

ENTRECÔTE

Ribeye Steak (250 grs), Café de Paris butter, frites & baby spinach (£8 supplement)

DESSERTS

RIZ AU LAIT

Coconut rice pudding, grilled mango & passion fruit.

OR

PETIT POT DE CHOCOLAT

Little chocolate pot & freshly cooked "Madeleines"

MENU GOURMAND

£35

AMUSE BOUCHE

GASPACHO

Melon Gaspacho, Bayonne ham & balsamic crouton

ENTRÉES

FOIE GRAS

Foie gras terrine, apple compote & lemon, toasted brioche

OR

CREVETTES

Sauté prawns, leek salad, Xérès dressing, mimosa egg & crispy shallots

OR

TOMATE

Black krim tomato & sea weed tartar, feta cream & black garlic

PLATS

AGNEAU

Grilled lamb fillet, cauliflower purée, roasted pistachio pesto, port reduction

OR

AIGLEFIN

Haddock fillet, green peas, smoked haddock & potato casserole, parmesan cream

OR

RISOTTO

Beetroot & goat cheese risotto, parmesan crisp & herbs salad

OR

ENTRECÔTE

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

DESSERTS

FONDANT

Chocolate fondant, vanilla ice cream

OR

TARTE CITRON

Lemon curd, sablé & meringue

MENU

“BON VIVANT”

£44

SHARING PLATTER

PLATEAU GAZETTE

Plateau GAZETTE charcuteries, rillettes, home-made terrine & condiments

ENTRÉES

CROTTIN DE CHÈVRE

Crispy goat cheese, mix vegetables & sesame dressing

OR

CRABE

Dressed crab with purple potato, fennel salad, radish & flour crisp

OR

FOIE GRAS

Pan fried foie gras, roasted pear, port reduction, parmesan biscuit crumble

PLATS

THON

Searred tuna, courgetti & tomatoes, pickled red onion & mix leaves

OR

CANARD

Breast of duck, grilled aubergine, green curry sauce

OR

CHATEAUBRIAND

Chateaubriand of beef fillet, Frites & béarnaise sauce
(£4 supplement)

OR

RISOTTO

Wild mushrooms risotto, parmesan crisp

DESSERTS

TARTE TATIN

Apple tart Tatin

OR

SOUFFLÉ

Praliné soufflé

OR

T-BREIZZZ

Brittany style tiramisu with salted butter caramel & pear

MENU DU CHEF

£65



**A gastronomic journey
through the favorite terroirs of
Chef Pascal Even**

Enjoy a unique 6 courses surprise menu
following the flavors of the season.



MENU JARDIN

(vegetarian)

£28

ENTRÉES

BEETROOT TARTINE

Beetroot & goat cheese "tartine", honey roasted walnuts

OR

LA CRÈME DE LA CRÈME

Cauliflower cream & roasted nuts

OR

ENDIVE

Chicory salad with Roquefort, apples & walnuts dressing

PLATS

CHÈVRE

Warm goat cheese & potato gâteau, mix leaves

OR

TARTE TOMATE

Tomato tart, basil & garlic

OR

GNOCCHI

Gnocchi, parmesan cream, oyster mushrooms & chives

DESSERTS

Same as those chosen for the party

MENU JARDIN

(vegan)

£32

ENTRÉES

AVOCADO TARTINE

Crushed avocado "tartine", cherry tomato & honey roasted walnuts

OR

SALADE QUINOA

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

OR

BUDDHA

Broccolis, avocado, sweet potato, quinoa & chickpeas, confit pepper dressing

PLATS

AUBERGINE

Aubergine confit, avocado purée, curcuma & vegetables chutney

OR

TOMATE

Tomato & aubergine caviar, rocket & balsamic

OR

RISOTTO

Courgette risotto, root vegetables crisp salad

DESSERTS

CITRUS

Citrus cocktail, sorbet & fruits

OR

SALAD

fruit skewers & red coulis

We encourage you to enquire with your guests about any dietary requirements and allergies so we can ensure a safe and enjoyable experience for them.

They will also be able to insert a comment when making their choices via the link.



CANAPÉS

To compliment the "aperitif".
You can access a larger selection of canapés on our catering website www.gazettecatering.co.uk

£2

CANARD RÉMOULADE

Home smoked breast of duck, celeriac "rémoulade"

CAMPAGNE

« Country » terrine, onion marmalade on toast

SAUMON BLINIS

Smoked salmon, warm blinis & chive cream

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

£2.5

CROQU

Truffled croqu' with ham & creamy cheese

AUBERGINE TEMPURA

Aubergine tempura, avocado purée, black sesame & lime dressing

CEVICHE

Salmon ceviche, lime coriander & pomegranate

PARFAIT

Foie gras & chicken parfait, beetroot

CRABE

Crab & avocado club

TARTARE

Tuna tartare with fresh herbs & strong mustard on crostini

CROQUETTE

Fish cake, tartare sauce

FOIE GRAS

Foie gras terrine & onion jam

SIDE ORDERS

each serves 2 or 3 persons

Green Lettuce Salad	£3	Mixed salad	£4
Green Beans	£4	Baby Spinach & Garlic	£4
Provençal Garlic Tomato	£4	Frites "GAZETTE"	£4
Buttered Mash Potato	£4	Gratin Dauphinois	£5



FROMAGES

£9.8 / pers.

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

We recommend cheese to be served on a large wooden board in the center of the table for everyone to share but it can also be served individually.

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



Please indicate any specific wording to appear on the cake & the number of candles, we can also organize a glass of Sparkling wine or Champagne.

Note that any of our cakes can replace the desserts of your chosen menu (Additional cost may apply), alternatively you may also order just a small one to be served with coffee.

** Note that GAZETTE charges a discretionary charge of £5 per person for "Cakeage"

BIRTHDAY CAKES

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

£6 / pers.

Chocolate "Dacquoise" with praliné crust

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



MILLEFEUILLE

£6 / pers.

Red fruit millefeuille

Slightly caramelized puff pastry layers with "mousseline" cream & seasonal red fruits.



PARIS-BREST

£6 / pers.

Famous French cake made with choux pastry filled with praliné mousseline.



CROQU'EN BOUCHE

£7 / pers.

Choux pastry filled with crème pâtissière covered in caramel



WINES & DRINKS

Our full drink list is available to view online
www.gazettebrasserie.co.uk

WE MAKE IT EASIER

An 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.

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 & DIGESTIFS

Organise your cocktails in advance with some amazing Bellinis, Mojitos or freshly shaken Espresso Martinis as well as our famous Chichipanpan.



Note that our restaurant is situated in a residential area, we are concerned with the comfort of our neighbours and will kindly ask you and your guest to leave quietly.

FINAL TOUCHES

PERSONALISED MENUS

(Free of charge)

Your guest receive your menu link by email in order to make their choices, we can make it special by adding a picture, logo or simply a sentence of your choice. We can also print your menus on the day, a little treat which will be a nice touch for your guests. The menus will indicate your chosen food & drinks, a sentence of your choice.



NAME CARDS

(Free of charge)

Simply forward a list of your guests 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

These can be organized with our local florist, please indicate your budget and requirements. We recommend from £20 to £30 per table center and from £50 to £100 for a large bouquet.



TABLE CLOTH

Our tables are made of slate, glass or wood, but they can also be covered with table cloth if required for an extra festive effect.

DECORATION

Feel free to decorate the room as you 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 various capacities, small and large 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.

Confused about the table plan?

Ask us about our floor plan which contains our maximum capacity and the various table available.

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.



WHERE TO FIND US

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