



- GROUP DINING -

THE WINTER

COLLECTION



“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 !!!

It’s good to note that our menus are available for a minimum of 15 adults, there are other options available if you are less, such as a limited “A la carte”, we can help you with suggestions.

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.

A small 10% deposit will be required for a final confirmation of the event.



MENU DES AMIS

£29

AMUSE BOUCHE

VELOUTÉ

Sweet potato velouté, pumpkin seed cream, crispy bacon

ENTRÉES

TERRINE DE CAMPAGNE

Country terrine, onion & grenadine marmelade

OR

MAQUEREAUX

Mackerel rillettes, mustard & basil

OR

CHÈVRE

Creamed goat cheese, herbs & garlic on sarasin sable, mix leaves & granny smith salad

PLATS

POULET

Chicken "blanquette", mushrooms risotto

OR

SAUMON

Salmon tournedos, grilled courgette, mussels, marinières sauce

OR

TARTE TOMATE

Tomato tart, basil & garlic

OR

ENTRECÔTE

Ribeye Steak (250 grs), pepper corn sauce, frites & baby spinach (£8 supplement)

DESSERTS

T-BREIZZZ

Brittany style tiramisu with salted butter caramel & pear

OR

PETIT POT DE CHOCOLAT

Little chocolate pot & freshly cooked "Madeleines"

MENU GOURMAND

£37

AMUSE BOUCHE

VELOUTÉ

Sweet potato velouté, pumpkin seed cream
crispy bacon

ENTRÉES

VOL AU VENT

Chicken « vol au vent », mushroom cream, lemon comfit & Sarasin

OR

MAIGRE

Stone bass « ceviche », ginger, red onion & Chilly avocado cream, lime, lemon oil

OR

BURRATA

Burrata, comfit aubergine salad, pesto & dry tomato

PLATS

COCHON

Comfit pork cheek with carrots & oranges
roasted "rattes" potatoes

OR

THON

Seared tuna, tataki, roasted sweet potato, coriander coulis, lime & soya.

OR

RISOTTO

Jerusalem artichoke risotto
Emmenthal & roasted hazelnuts

OR

ENTRECÔTE

Ribeye Steak (250 grs), pepper corn sauce, frites & baby spinach (£4 supplement)

DESSERTS

FONDANT

Chocolate fondant, vanilla ice cream

OR

PAVLOVA

Pavlova, marron cream & orange

MENU "BON VIVANT"

£48

SHARING PLATTER

PLATEAU GAZETTE

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

ENTRÉES

CROTTIN DE CHÈVRE

Grilled goat cheese tartine & comfit red pepper, mix leaves

OR

POULPE

Grilled marinated octopus & lemon, corn houmous, balsamic & pop corn salad

OR

CANARD FUMÉ

Smoked duck & apple tart fine, frisée salad, cider dressing

PLATS

CABILLAUD

Roasted cod, caramelized pumpkin purée hazelnuts & basil

OR

AGNEAU

Grilled lamb pencil fillets, sautéed green cabbage, barberries jus

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

Chocolate soufflé

OR

T-BREIZZZ

Brittany style tiramisu with salted butter caramel & pear

MENU DU CHEF

£75



**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)

£32

ENTRÉES

BEETROOT TARTINE

Beetroot & creamy goat cheese "tartine",
honey roasted walnuts

OR

LA CRÈME DE LA CRÈME

Jerusalem artichoke cream & roasted nuts

OR

BOURRATA

Burrata, baby leaves & crispy cereal salad, balsamic

PLATS

CHOUX FLEURS

Roasted cauliflower, parmesan cream, pesto

OR

TARTE TOMATE

Tomato tart, basil & garlic

OR

RISOTTO

Pumpkin risotto, parmesan crisp & herbs salad

DESSERTS

Same as those chosen for the party

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.

MENU JARDIN

(vegan)

£36

ENTRÉES

AVOCADO TARTINE

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

OR

COURGETTE

Courgette spaghetti salad, red pepper coulis,
& basil

OR

BROCCOLINI

Broccolini grilled, miso cream, crispy onions

PLATS

CHOUX FLEURS

Roasted cauliflower, vegetables & balsamic
dressing, garlic crisp

OR

TOMATE

Tomato & aubergine caviar, rocket & balsamic

OR

AUBERGINE

Aubergine comfit, tomato & aubergine
Compote crisps & molasse glaze

DESSERTS

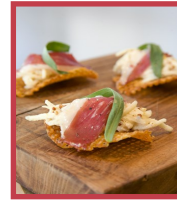
CITRUS

Citrus cocktail, sorbet & fruits

OR

SALAD

Fruit skewers & red coulis



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 "remoulade"

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

£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

TOMATO TARTLET

Comfit cherry tomato & mozzarella tartelette

BLACK BONBON

Black pudding bonbon, apple julienne

NUTTY TARTARE

Nutty Angus beef tartar, balsamic, cashew & basil

CLUB

Club Crab & avocado

SIDE ORDERS

each serves 2 or 3 persons

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



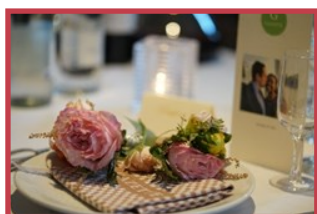
FROMAGES

£12 / 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

£7 / pers.

Chocolate "Dacquoise" with praliné crust

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



MILLEFEUILLE

£7 / pers.

Red fruit millefeuille

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



PARIS-BREST

£8 / pers.

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



CROQU'EN BOUCHE

£8 / 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.

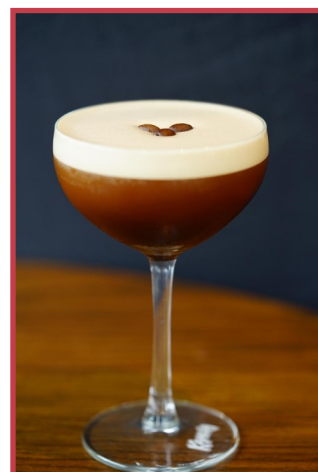
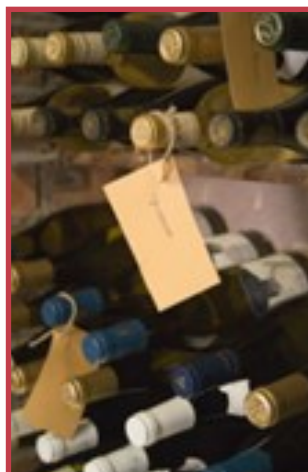
SPECIAL

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

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. (£1 per person) The menus will indicate your chosen food & drinks, a picture and a sentence/title 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 £30 to £50 per table center and from £60 to £150 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. (Approx £15 per table)

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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