



THE SUMMER GROUP DINING

2026



“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, 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 up according to the changes you made.

Once you decided on the menu , let us deal with the guest’s choices:

We’ll send you a **link**, insert your guest’s name and email, *et voila !!!* 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 and bespoke to your requirements.

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 on the budget during the event.

Confirm your event as soon as possible with a small deposit for peace of mind.



Menu des Amis

£36

AMUSE BOUCHE

VELOUTÉ

DAIRY

Mushroom velouté with sautéed Paris Mushrooms & chives

ENTRÉES

TERRINE DE CAMPAGNE

G,D,SUL

Country terrine, onion & grenadine marmelade

OR

CRABE, MIMOSA

CRUS,EGG,MUST,SUL

Deviled egg, crab mayo

OR

CHÈVRE

D,SUL,NUTS

Baked tomato stuffed with goat cheese & courgette, walnut dressing

PLATS

COCHON

D,SUL,MUST

Roasted pork fillet mignon, mustard cream, wild mushrooms

OR

MAIGRE

G,D,EGG,SUL,FISH

Stone bass, sautéed gnocchi, Avrugra caviar & chive "beurre blanc"

OR

CHOUFLEUR

D,NUTS

Roasted cauliflower, mix nuts & parmesan cream

OR

ENTRECÔTE

D,SUL

Ribeye Steak (250 grs), pepper corn sauce, frites & baby spinach (£5 supplement)

DESSERTS

T-BREIZZZ

G,EGG,D

"Fromage frais", pears with salted butter caramel sablé & chantilly

OR

BROWNIE

D,G,EGG

Chocolate brownie, ginger spice ice cream & sweet fresh ginger syrup

Menu Gourmand

£45

AMUSE BOUCHE

VELOUTÉ

DAIRY

Mushroom velouté with sautéed Paris Mushrooms & chives

ENTRÉES

TARTARE

G,EGG,FISH,SOYA,MUST

Classic beef tartare, poached quail egg, straw potatoes

OR

SAUMON

D,FISH,SOYA,SESAME

Seared salmon salad, Asian dressing, sesame & tender stem broccoli

OR

CHAMPIGNON

D,G,

Mushroom & spinach Pithivier, lemon jus

PLATS

CANARD

D,SUL

Roasted breast duck, green peas purée, confit cherry tomato & basil jus

OR

CABILLAUD

D,FISH,SUL

Fillet of cod, sautéed asparagus, lemon butter sauce

OR

RISOTTO

D,SUL

Goat cheese risotto, grilled courgette & pine nuts

OR

ENTRECÔTE

D,SUL

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

DESSERTS

FONDANT

G,EGG,D

Chocolate fondant, vanilla ice cream

OR

ANANAS

EGG,D

Roasted pineapple crème Brulée

Allergens: Dairy, Mustard, Egg, Gluten, Sulphites, Nuts

Crustaceous, Fish, Mollusc, Sesame

Menu “Bon Vivant”

£54

SHARING PLATER

PLATEAU GAZETTE

D,G,SUL

Plateau GAZETTE charcuteries, home-made terrine & condiments

ENTRÉES

CROTTIN DE CHÈVRE

G,D,MUST,SUL

Grilled goat cheese tartine & comfit red pepper, mix leaves

OR

CREVETTES

CRUS, CELERY, EGG, M, SUL

Roasted tiger prawns, celeriac remoulade, mustard mayo

OR

BOUDIN NOIR

D,GL,SUL

Black pudding & apple tart, mix leave, cider dressing

PLATS

SAINT JACQUES

D,CRUS,NUTS,SUL

Seared scallops, caramelized aubergine, roasted almond & lemon sauce

OR

AGNEAU

D,SUL,N

Roasted rump of lamb, braised leeks with black olives & hazelnuts

OR

CHATEAUBRIAND

D,EGG

Chateaubriand of beef fillet, frites & béarnaise sauce (*£5 supplement*)

OR

RISOTTO

DAIRY

Wild mushrooms risotto, parmesan crisp

DESSERTS

TARTE TATIN

D,G,EGG

Apple tart Tatin

OR

SOUFFLÉ

D,EGG

Chocolate soufflé

OR

T-BREIZZZ

D,G,EGG

“Fromage frais”, pears with salted butter caramel sablé & chantilly



Allergens: Dairy, Mustard, Egg, Gluten, Sulphites, Nuts, Crustaceous, Fish, Mollusc, Sesame

Menu Jardin

(vegetarian)

£34

ENTRÉES

VOL AU VENT

D,G

Wild mushrooms and tarragon cream vol au vent

OR

LA CRÈME DE LA CRÈME

DAIRY

Cauliflower cream, roasted pine nuts, pesto

OR

BOURRATA

DAIRY

Burrata, comfit aubergine & pomegranate salad

PLATS

COURGETTE

D,NUTS,SUL

Grilled courgette, goat cheese cream, honey roasted walnut, sweet balsamic dressing

OR

TARTE TOMATE

GLUTEN

Tomato tart, basil & garlic

OR

RISOTTO

DAIRY

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.

Menu Jardin

(vegan)

£38

ENTRÉES

PUMPKIN TARTINE

GLUTEN

Caramelized pumpkin "tartine", broccolis salad, lime dressing

OR

AVOCAT

G,SESAME

Roasted avocado, red beans humus, grilled chia seed croutons, spicy tomato

OR

BROCCOLINI

SOYA

Broccolini grilled, miso cream, crispy onions

PLATS

CHOU-FLEUR

SUL

Roasted cauliflower, vegetables & balsamic dressing, garlic crisp

OR

TINDLE THY

SOYA

Tindle thy (chicken) & mushrooms risotto

OR

AUBERGINE

SUL

Aubergine comfit, tomato & aubergine Compote crisps & molasse glaze

DESSERTS

CITRUS

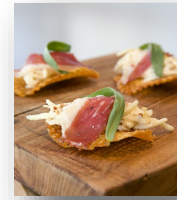
Citrus cocktail, sorbet & fruits

OR

SALAD

Fruit skewers & red coulis

Allergens: Dairy, Mustard, Egg, Gluten, Sulphites, Nuts, Crustaceous, Fish, Mollusc, Sesame



Canapés

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

£2.5

CANARD RÉMOULADE

Home smoked breast of duck, celeriac "rémolade"

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

TOMATO TARTLETTE

Comfit cherry tomato & mozzarella tartelette

TARTARE

Tuna tartare with fresh herbs & strong mustard on crostini

CROQUETTE

Fish cake, tartare sauce

Side orders

each serves 2 or 3 persons

Green Lettuce Salad	£4	Mixed salad	£4.5
Green Beans	£5	Baby Spinach & Garlic	£5.5
Frites "GAZETTE"	£5	Buttered Mash Potato	£4.5
Gratin Dauphinois to share £6			



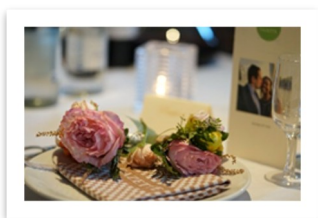
Fromages

£15 / 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 praline & 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 praline mousseline.



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.

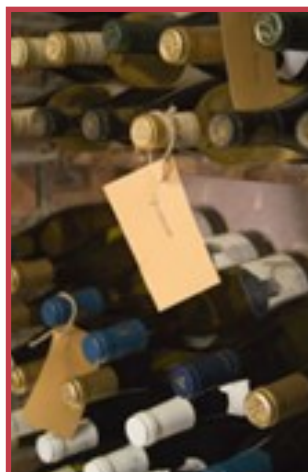
SPECIAL

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

Our 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 £50 per table center and from £90 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 speak with when it comes to choosing the right room and finding the table layout that will make you truly happy.

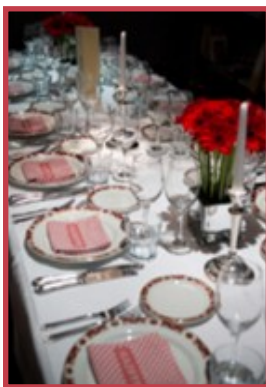
Depending on the venue, we offer rooms of various sizes from, intimate spaces to larger ones, and we can also cater for full takeovers.

From farm tables to chalk tables, rich wine-inspired décor to completely private rooms, each venue has its own unique character.

Not sure about the table plan?

Ask us for our floor plan, which includes maximum capacities and the different table options available.

You know your guests better than anyone. Talk to us about your ideas — a U-shape, L-shape, one large table, two smaller ones, a dedicated space for children... we'll help you find the arrangement that feels just right



Where to find us

GAZETTE TRINITY

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LONDON SW17 7HP

T 0208 767 5810

TRINITY@GAZETTEBRASSERIE.CO.UK

general manager: rey

GAZETTE BATTERSEA

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