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GABETO

CHRISTMAS 2017



IMMERSE YOURSELF IN THE PARTY SPIRIT AT GABETO.

RECLINE, DINE AND PARTY IN OUR BEAUTIFUL
SPACES, IN THE HEART OF CAMDEN.

EXPERIENCE CHRISTMAS DINING LIKE NO OTHER
WITH MENUS TO TEASE THE TASTE BUDS.

ENJOY SEMI-PRIVATE OR EXCLUSIVE SPACES FOR
DRINKS, FABULOUS OFFICE GET-TOGETHERS OR
GROUP CHRISTMAS PARTY DINING AND DANCING.



Hello
Gorgeous



PARTY MENU #1

STARTERS

CHICKEN AND SMOKED CHORIZO TERRINE

pressed with salad potatoes

BETROOT CURED SALMON

cucumber yoghurt sorbet, pickled cucumber

FRESH MANGO SALAD

tomatoes, carrots, coconut, roasted walnut

MAINS

TRADITIONAL ROAST TURKEY

served with all the trimmings

SMOKED SHORT RIB

cabanero, chestnut mushrooms, creamed mashed potato

CIDER BRINED BABY CHICKEN

wood roasted with wild garlic pesto

PEARL BARLEY RISOTTO

spinach, wild mushrooms, truffle

GRILLED OCTOPUS

heritage tomatoes, basil, scallions

DESSERTS

APPLE AND RASPBERRY COMPOTE

topped with hazelnut crumble and raspberry sorbet

WARM CHURROS

tossed in cinnamon coco powder and sugar served with chocolate sauce and salted caramel

ICE CREAM SELECTION

£40 per person

Please inform us of any allergies or dietary requirements as we are unable to guarantee that the dishes will be completely allergen free. A discretionary charge of 12.5% will be added to your bill. All prices include VAT.

*All weights are approximate prior to cooking.

min 6 person



PARTY MENU # 2

STARTERS

SALTED BEEF BRISKET

pickled cornichons, jalapenos, baby Onions and smokey mayonnaise

CRISPY BABY SQUID

himalayan salt, coriander mayonnaise

FRESH MANGO SALAD

tomatoes, carrots, coconut and roasted walnut

MAINS

TRADITIONAL ROAST TURKEY

served with all the trimmings

PEARL BARLEY RISOTTO

spinach, wild mushrooms and truffle

FRESH BRILL ON THE BONE

spring onion, fresh coriander, baby peppadew, lime butter
sirloin steak 10oz sup14

RACK OF LAMB

smoked Cherry tomatoes and lamb infused pearl barley

CIDER BRINED BABY CHICKEN

wood roasted with wild garlic pesto

SIDES

creamy mashed potato, house fries, triple cooked chips, wood oven tenderstem broccoli,

char grilled asparagus, kale with garlic butter, mixed salad, spinach

lobster mac & cheese

DESSERTS

CHOCOLATE AND HAZELNUT TART

with homemade coffee ice cream

WARM CHURROS

tossed in cinnamon coco powder and sugar served with chocolate sauce and salted caramel

AVOCADO CRÈME BRÛLÉE

served with shortbread biscuit

£50 per person

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min 6 person





PARTY MENU #3

STARTERS

SALTED BEEF BRISKET

pickled cornichons, jalapenos, baby onions and smokey mayonnaise

CORNISH CRAB & SMASHED AVOCADO

wood grilled tomato, blood orange

BETROOT CURED SALMON

cucumber yoghurt sorbet and pickled cucumber

BETROOT & GOATS CURD (V)

wood smoked beetroot, heritage tomatoes, cucumber & pistachio nuts

MAINS

TRADITIONAL ROAST TURKEY

served with all the trimmings

RACK OF LAMB

smoked cherry tomatoes and lamb infused pearl barley

WHOLE ROAST CAULIFLOWER

smoked cauliflower puree, baby aubergines, chimichurri glaze

TURBOT

asparagus, samphire and lobster sauce

MARINATED KING PRAWNS

in a chilli garlic butter

FILLET STEAK 8OZ

Sup£6

SIDES

Creamed Mashed Potato
House Fries
Triple Cooked Chips

Wood Oven Tenderstem Broccoli
Char Grilled Asparagus
Spinach

Kale with Garlic Butter
Mixed Salad
Lobster
Mac & Cheese

DESSERTS

CHOCOLATE AND HAZELNUT TART

with homemade coffee ice cream

MALIBU PANNA COTTA

with textures of strawberries

AVOCADO CRÈME BRÛLÉE

served with shortbread biscuit

ICE CREAM SELECTION

£60 per person

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min 6 person





CANAPE MENU

fish and chips
3cheese arrachini (v)
beetroot cured salmon and cucumber (v)
chorizo sausage rolls
black pudding quail scotch egg
king prawn skewer
goats cheese and red onion tart (v)

BBQ SKEWERS

mexican chicken
beef short rib
pulled pork
spicy bean & tomato

SELECTION OF SLIDERS

beef
chicken
pork
crab

TACOS

yellow fin Tuna
smoked aubergine caviar
spaicly bean and tomato (v)
avocado salsa verdi
pulled pork
apple salsa

short rib
chimichurri
lamb barbacoa
grilled squash salsa
yucatan style chicken
mango and habanero salsa

£24.50 per person (6 items per person)
additional canapes @ £3 each

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min 20 person





BOWL FOOD MENU

SMOKED SHORT RIB
mash and cabanero

CHICKEN CAESAR
kale, Croutons caesar dressing

MOJO PORK TENDERLOIN
creamy mash, buttered spinach

FISH & CHIPS
homemade tartar sauce

FRESH MANGO SALAD
tomatoes, carrots, coconut, walnuts

PEARL BARLEY RISOTTO
spinach, wild mushrooms, truffle

PREMIUM BOWLS

HANGER STEAK
creamy mashed potato, kale

LAMB CUTLET

smoked cherry tomato infused pearl barley

CIDER BRINED BABY CHICKEN
creamy mash, wild garlic pesto

FRESH BRILL

spring onion, fresh coriander, baby peppadew

MARINATED KING PRAWNS

in chilli garlic butter on fresh salad

FRESH GOATS CURD

slow roasted heritage beetroot, topped
with pistachios

DESSERTS

WARM CHURROS

tossed in cinnamon coco powder and sugar with chocolate sauce

CHOCOLATE AND HAZELNUT TART

with homemade coffee ice cream

SELECTION OF CASA ICE CREAMS

€26.50 per person (4 bowls per person)
additional bowls €5 per serving

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min 20 person





CHRISTMAS PARTIES

DRINKS, CANAPÉS & BOWL FOOD

CHRISTMAS COCKTAIL ON ARRIVAL

SIX CANAPÉS

FOUR BOWL FOOD

FIVE DRINKS* VOUCHERS

£60 PER PERSON

COCKTAILS & DINNER

TWO CHRISTMAS COCKTAILS

CANAPE RECEPTION (4 PER PERSON)

3 COURSE CHRISTMAS DINNER (BASED ON PARTY MENU #1)

HALF A BOTTLE OF HOUSE WINE

HALF A BOTTLE OF WATER

£70 + 12.5% SERVICE CHARGE, SUNDAY TO WEDNESDAY

£80 + 12.5% SERVICE CHARGE, THURSDAY TO SATURDAY

FIVE DRINKS VOUCHERS

FOR £25

THE PERFECT SOLUTION FOR THE OFFICE PARTY AT GABETO. FIVE DRINKS VOUCHERS PER PERSON, DRINKS INCLUDE GLASS OF HOUSE WINE (125ML), A BOTTLED BEER (330ML) AND SINGLE SPIRITS WITH MIXERS AND SOFT DRINKS. SIMPLY EXCHANGE AT THE BAR. ADVANCE PURCHASE ONLY. 12.5% SERVICE CHARGE WILL BE ADDED TO THE DRINKS PACKAGE.



GABETO

THE STABLES MARKET, CHALK FARM RD, NW1 8AH
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