

Private Dining
at Margaux



Margaux's stylish private dining room can be tailor-made for all types of events, both private and corporate. Conceived by renowned interior designers Brinkworth, the private dining space boasts the same industrial look that characterises the rest of the restaurant. Here exposed brickwork, copper and concrete are complemented by original 1930s champagne riddling racks.

The private dining room can accommodate up to 18 people for dinners, parties and launches. The semi private room can accommodate up to 34 guests, while the whole restaurant can be hired area can be hired out exclusively for up to 100 guests.

Executive Head chef Zsolt Ferencz creates bespoke menus for our private dining room clients carefully pairing his creations with selections from one of margaux's 120-bin wine list.

For our guest with special dietary requirements we are also pleased to offer vegetarian, vegan, gluten free and dairy free options.

Ideally located on Old Brompton Road in South Kensington, our Private Dining Room provides the perfect setting for entertaining friends, family and clients. A variety of menu choices are available please contact us at 0207 373 5753 or email at contact@barmargaux.co.uk to discuss your requirements.



Our food is prepared in an environment where nuts and shellfish are present.
Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill

SET MENUS

£ 40 Menu

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CAULIFLOWER VELOUTÉ (V)
autumn truffle, goat's cheese shavings

RISOTTO (V)
pumpkin, sage, feta crumble

YUZU BRAISED PORK BELLY
celeriac puree, pickled ginger

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ROASTED SEA BASS FILLET
braised artichoke, girolles

GRILLED CHICKEN BREAST
savoy cabbage, cranberries, pancetta

MARGAUX BEEF BOURGUIGNON
creamy polenta

SIDES
selection of side dishes

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TARTE TATIN
vanilla ice cream

MIXED BERRIES
lemon & thyme ice cream

SORBET
selection of home made fruit sorbet

An additional cheese course can be added to all menus at £9 per person.

£ 45 Menu

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AUTUMN SALAD (V)

endive, roasted butternut squash, pear, walnut, gorgonzola

CEVICHE

sea bass, shrimp, scallops, charred corn, plantain crisp

PAPPARDELLE

veal ragu, lemon verbena

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WHITE MISO & HONEY GLAZED KINGFISH FILLET

sweet & sour baby pak choi, mizuna salad

DUCK LEG CONFIT

chestnut puree, roasted figs, port jus

GRILLED VEAL RUMP FILLET

creamed king oyster mushroom, baby spinach

SIDES

selection of side dishes

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WARM GRAND MARNIER SPONGE CAKE

creme anglaise

BOMBE AU CHOCOLAT

pistachio ice cream, griottine cherries

CHEESE PLATE

selection of cheeses

£ 55 Menu

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BURRATINA

heirloom tomatoes, basil pesto

TUNA TARTARE

green papaya, wasabi caviar

SEARED FOIE GRAS

caramelized green apple, brioche, sauterne reduction

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ROASTED HALIBUT FILLET

braised puy lentil, roasted tomatoes

ROASTED RACK OF LAMB PROVENÇAL

lamb croquette, spicy carrot puree, jus de roti

PAN SEARED ANGUS BEEF FILLET

glazed garden vegetables, truffle madeira jus

SIDES

selection of side dishes

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BOMBE AU CHOCOLAT

pistachio ice cream, griottine cherries

TARTE TATIN

vanilla ice cream

CHEESE PLATE

selection of cheeses

VEGETARIAN

£ 35 MENU

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CAULIFLOWER VELOUTÉ (V)

autumn truffle, goat's cheese shavings

AUTUMN SALAD (V)

endive, roasted butternut squash, pear, walnut, gorgonzola

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RISOTTO (V)

pumkin, sage, feta crumble

GRILLED CAULIFLOWER & AVOCADO(V)

toasted kaniwa

SIDES

selection of side dishes

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MIXED BERRIES

lemon & thyme ice cream

TARTE TATIN

vanilla ice cream

SORBET

selection of home made fruit sorbet

An additional cheese course can be added to all menus at £9 per person.

CHRISTMAS MENU £ 50

with cheese £55

GLASS OF PROSECCO

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LOBSTER RAVIOLI

shellfish bisque

WILD RABBIT TERRINE

baby leek, walnuts, pommery mustard

VIOLET ARTICHOKE SALAD (V)

ceps, goats curd, candied walnuts

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GRILLED WILD SEA BASS

pistou ragout, lemon emulsion

ROASTED DUCK BREAST

chestnut, cranberries, creamed brussels sprout

TAJARIN EGG PASTA (V)

butter & white truffle shaving

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BOMBE AU CHOCOLAT

pistachio ice cream, griottine cherries

WARM GRAND MARNIER SPONGE CAKE

crème anglaise

POACHED PEAR

chestnut puree, vanilla ice cream, hot chocolate

CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party
£2.50 per canapé minimum order of 10 each

Bass Ceviche with mango & plantain crisp
Tuna Tartare with wasabi & spiced avocado
Salted Cod Croquettes with romesco sauce
Petite Friture De Poissons (prawn, baby squid, white bait) aioli
Black Ink Risotto Arancini with lemon confit
Lobster Tortilla with chilli & guacamole
Steak Tartare, provençal herbs & olive crouton
Crispy Lamb Roll with tomato & spicy carrot
Rabbit & Leek Terrine with marinated wild mushrooms
Foie Gras Terrine with figs & pistachio
Comte Old Reserve with pickled walnuts & celery (V)
Grilled Courgette Roll with burrata & shaved fennel (V)
Baked Leek & Mushroom Tart (V)
Saffron & Mozzarella Arancini (V)

SMALL DISHES

We recommend 5 bowl food options per person for a drinks party
£ 6.50 per bowl/dessert

SAVOURY BOWLS

Beef Bourguignon with celeriac mash
Wild Boar Ragu with creamy polenta
Tuna Niçoise Salad
Salmon Tartare with ponzu & crispy shallots
Black Ink Risotto with baby squid, wild herbs & lemon confit
Crab & Black Ink Tortellini with shellfish sauce
Seared Scallops with Jerusalem Artichoke puree & black olives
Gnocchi with Castelmagno Cheese sauce (V)
Wild Mushroom & Truffle Risotto (V)

MINI DESSERTS

Lavender Crème Brûlée
Mixed Berries with lemon-thyme ice cream
Gateau Au Chocolat
Chouquettes Tropeziennes
Home Made Ice Cream/ Sorbet

FACILITY INFORMATION

Capacity

Private Dining Room 18 guests
Semi Private Wine Room 34 guests

Capacity for Exclusive Hire

100 standing guests

Access, Service & Departure Times

Lunch: Access 11:30 am | Service : 12:00 | guest departure 16:00
Afternoon: Access 15:00 | Service 15:30| guest departure 18:00
Dinner: Access 18:00 | Service 18:30 | guest departure 24:00

Service Charge

12.5%

Menu Cards

Can be printed upon request according to your requirements

Candles

Can be provided

Flowers

Seasonal Flower display is provided and additional flowers can be arranged via your florist

Music

The restaurant is equipped with Sonos Speakers
which can play your preferred playlist
We can also facilitate DJ's upon request

Wi-Fi

Complimentary