

MARGOT

Vegetarian Menu

£45 per person

Starter

Mozzarella di bufala

Buffalo mozzarella, roast red pepper, black olive dressing

Main Course

Ravioli di zucca e ricotta

*Delica pumpkin and ricotta ravioli, sage butter
toasted hazelnuts and Grana Padano*

Dessert

Tiramisú

Tiramisú with chocolate heart, amaretto sauce

Americano or fresh mint infusion

We request that you select one menu for the entire group two working days prior to your event. We can cater for dietary requirements and kindly ask to be advised in advance. The menus change seasonally. All prices include VAT; a discretionary 13.5% service charge will be added to the final bill.

MARGOT

Menu A

£45 per person

Starter

Burrata Pugliese

Burrata, grilled courgettes, crispy Parma ham, balsamic vinegar

Main course

Filetto di Merluzzo

Seared fillet of Atlantic Cod, Tuscan stewed chickpeas, roasted red onions

Dessert

Tiramisú

Tiramisú with chocolate heart, amaretto sauce

Americano or fresh mint infusion

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Menu B

£55 per person

Starter

Carpaccio di carne

Carpaccio of cured beef, honey roasted baby beetroot, Pecorino di Fossa

Main course

Petto d'anatra arrosto

Roast breast of Gressingham Duck, chicory, dried plums, red wine sauce

Dessert

Baba al rum

Rum Baba, tangerine cream, orange sauce

Americano or fresh mint infusion

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Menu C

£65 per person

Starter

Insalata di granchio

Devon crab salad, green beans, avocado and orange

Main Course

Ossobuco di vitello

Baked veal ossobuco, saffron risotto “alla Milanese”, veal jus

Dessert

Mousse alla gianduja e frutti di bosco

Gianduja mousse, mixed berries poached in Cassis and chocolate sorbet

Americano or fresh mint infusion

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