

MARGOT

Menu A

£55 per person

Starter

Citrus cured salmon with persimmon and zesty horseradish cream

≈

Vitello tonnato with heritage carrots and green beans

≈

Stracciatella with caponata (V)

Main course

Pumpkin risotto with fried sage and toasted parmesan (V)

≈

Filet of cod with hearty winter minestrone and borlotti beans

≈

Roasted chicken supreme with cacciatora sauce and cime di rapa

Dessert

Dark chocolate mousse with gianduja ganache

≈

Seasonal panna cotta

≈

Home-made ice creams and sorbets (2 scoops)

Cheese Course (Optional/£12.50 per person)

Americano or fresh mint tea

We request that you select one menu for the entire group and individual pre-orders three 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 15% service charge will be added to the final bill.

MARGOT

Menu B

£75 per person

Starter

Burrata with toasted pine nuts, winter vegetables and Delica pumpkin (V)

≈

Parmigiana with fried aubergine, tomato sauce, basil and parmesan (V)

≈

Tuna crudo with creamy avocado, chilli, toasted poppy seeds and zesty lime drizzle

≈

Seafood risotto with lobster bisque

Main course

Wild mushroom tagliatelle (V)

≈

Slow-braised ox cheek in Barolo wine reduction with truffle mash potatoes and confit heritage carrots

≈

Filet of seabass with hispi cabbage and romesco sauce

≈

Stuffed turkey breast, winter vegetables with plum and red wine sauce

Dessert

Ricotta cheesecake with berry compote

≈

Chocolate choux bun with vanilla Chantilly cream and caramelized hazelnuts

≈

Home-made ice creams and sorbets (2 scoops)

Cheese Course (Optional/£12.50 per person)

Americano or fresh mint tea

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MARGOT

Menu C

£95 per person

Canapes

(Choice of 2)

Potato blinis with crème fraiche and salmon

Arancini with wild mushrooms, aged parmesan and truffle essence

Beef tartare served on toast with a zesty caper relish

Starter

Caramelized roasted onion squash with creamy goat cheese and walnuts (V)

≈

Tuna and ricciola tartare with yellow tomato coulis, chilli and ginger dressing

≈

Sautéed scallops with cauliflower purée, crispy leeks and nduja

≈

Beef carpaccio with porcini mushrooms and black truffle

Main course

Beef Tournedos Rossini with Madeira sauce

≈

Wild mushroom risotto with truffle (V)

≈

Fillet of halibut with shellfish Bolognese, seaweed butter and crushed potatoes

≈

Stuffed turkey breast, winter vegetables with plum and red wine sauce

Dessert

Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache

≈

Black forest tart

≈

Ricotta cheesecake with berry compote

≈

Home-made ice creams and sorbets (2 scoops)

Cheese Course (to share)

Americano or fresh mint tea

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