

MARGOT

Menu A

£55 per person

Starter

Smoked salmon with goat cheese dressing and croutons

≈

Roast veal, tuna mayonnaise, baby carrots and green bean salad

≈

Heritage tomato with stracciatella (V)

Main course

Rigatoni with summer vegetables (V)

≈

Pan fried cod with puttanesca sauce

≈

Chicken breast with grilled vegetables and salsa verde

Dessert

Lemon and raspberry tart

≈

Seasonal fruit 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 datterini tomatoes (V)

≈

Beef carpaccio with Parmigiano (30 months) white cow

≈

Grilled squid with garlic puree and chilli

Main course

Tonnarelli with clams and cherry tomatoes

≈

Lamb rump with caponatina

≈

Risotto with summer vegetables and lemon (V)

≈

Grilled chicken ballotine with courgette spaghetti and almonds

Dessert

Strawberry pavlova

≈

Chocolate Caprese cake with mascarpone Chantilly

≈

Iced seasonal parfait

Cheese Course (Optional/£12.50 per person)

Americano or fresh mint tea

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Menu C

£95 per person

Canapes

(Choice of 2)

Potato blinis with crème fraiche and salmon

Bruschetta with tomatoes and basil

Pizzette with tomato sauce and mozzarella

Croutons with beef tartare

Starter

Burrata with summer truffle and rocket (V)

≈

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

≈

Pan fried scallops with Jerusalem artichoke puree and crispy San Daniele

≈

San Daniele with Zerbinati Melon

Main course

Beef fillet Rossini with spinach, truffle and croutons

≈

Ravioli with spinach and ricotta (V)

≈

Red mullet with roasted Italian peppers

≈

Baked veal ossobuco with saffron risotto “alla Milanese” and veal jus

Dessert

Choux bun with Chantilly cream and strawberries

≈

Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache

≈

White chocolate mousse with strawberries and basil

Cheese Course (to share)

Americano or fresh mint tea

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