MARGOT

Vegetarian Menu

£45 per person

Starter

Mozzarella di bufala
Buffalo mozzarella with roast red peppers and black olive dressing

Main Course

Ravioli di zucca e ricotta
Pumpkin and ricotta ravioli with sage butter
toasted hazelnuts and Grana Padano

Dessert

Tiramisú
Tiramisú with chocolate heart and 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 with grilled courgettes, crispy Parma ham and balsamic vinegar

Main course

Filetto di Merluzzo
Seared fillet of Atlantic Cod with Tuscan stewed chickpeas and roasted red onions

Dessert

Tiramisú
Tiramisú with chocolate heart and Amaretto sauce

Americano or fresh mint infusion

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MARGOT

Menu B

£55 per person

Starter

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

Main course

Petto d'anatra arrosto
Roast breast of Gressingham Duck with chicory,
dried plums and red wine sauce

Dessert

Baba al Limoncello
Limoncello babà with strawberry cream

Americano or fresh mint infusion

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MARGOT

Menu C

£65 per person

Starter

Insalata di granchio
Devon crab salad with green beans, avocado and orange

Main Course

Ossobuco di vitello
Baked veal ossobuco with saffron risotto "alla Milanese" and veal jus

Dessert

Mousse alla gianduja e frutti di bosco
Gianduja mousse with mixed berries poached in Cassis and chocolate sorbet

Americano or fresh mint infusion

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