

# 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*

### 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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## 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*

### 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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*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.*