MARGOT

Menu A   £57 per person

Starter

Seabass carpaccio with celery, green apple gel and citrus dressing

≈

Aged beef tartare with beetroot gel and pickled onion

≈

Burrata with Delica pumpkin and mixed seeds (V)

Main course

Beetroot risotto with goat cheese cream and candied walnuts (V)

≈

Filet of salmon with braised fennel and caviar butter sauce

≈

Duck l'orange with potato cake and squash puree

Dessert

Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache

≈

Seasonal panna cotta

≈

Home-made ice creams and sorbets (2 scoops)

Americano or fresh mint tea

Cheese Course (Optional / Supplement)

MARGOT

Menu B £75 per person

Starter

Tuna tartare with buffalo mozzarella foam and toasted pistachio
≈
Ballotine of rabbit and truffle, olive tapenade and brioche
≈
Gorgonzola panna cotta with bitter leaves, pears and walnuts (V)

Main course

Wild mushroom risotto with parmesan cream and chestnuts (V)
≈
Venison en croute with potato fondant, brussels sprouts and mulled wine gel
≈
Filet of halibut with langoustine, sea vegetables and bisque
≈
Stuffed turkey breast with roasted potatoes and seasonal vegetables

Dessert

Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache
≈
Apple cake with caramelized apples and vanilla custard
≈
Home-made ice creams and sorbets (2 scoops)

Americano or fresh mint tea

Cheese Course (Optional / Supplement)

MARGOT

Menu C
£95 per person (4 courses)

Chef selection canapes

Starter

Parmigiana with baked aubergine, datterini tomato sauce, basil and parmesan (V)
≈
Sauteed scallops, Jerusalem artichoke, chestnuts and quince
≈
Beef carpaccio, aged parmesan, wild rocket and black winter truffle

Main course

Beef fillet with spinach puree, salt baked turnips, mascarpone and red wine jus
≈
Pumpkin tortelli with brown butter, sage, amaretti and black winter truffle (V)
≈
Halibut with purple cauliflower, sea vegetables and vermouth sauce
≈
Stuffed turkey breast with roasted potatoes and seasonal vegetables

Dessert

Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache
≈
Zabaglione choux with chocolate ice cream and cocoa sauce
≈
Mango mousse with tropical fruit compote
≈
Home-made ice creams and sorbets (2 scoops)

Cheese Course (included)

Americano or fresh mint tea