

MARGOT

Menu A £57 per person

Starter

Beetroot cured salmon with dill, keta caviar and lemon gel

≈

Aged beef tartare with smoked yolk and pickled mushrooms

≈

Gorgonzola panna cotta with bitter leaves, pears and walnuts (V)

Main course

Courgette risotto 'montecato' with lemon verbena butter and courgette flower (V)

≈

Tuna steak with fennel and orange salad

≈

Chicken supreme with cavolo nero, creamy wild mushroom sauce and potato 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)

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

Tuna tartare with buffalo mozzarella foam and toasted pistachio

≈

Aged beef carpaccio with bone marrow butter, rocket and parmesan

≈

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

Main course

Porcini mushroom and truffle risotto (V)

≈

Loin of lamb with heritage tomato, black garlic and fondant potato

≈

Filet of halibut with langoustine, sea vegetables and bisque

Dessert

Caprese with lemon cream and pistachio ice cream

≈

Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache

≈

Mango mousse with passionfruit compote

≈

Home-made ice creams and sorbets (2 scoops)

Americano or fresh mint tea

Cheese Course (Optional / Supplement)

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MARGOT

Menu C £95 per person

Seasonal Tasting Menu

Chef selection of canapes

≈

Baked aubergine, datterini tomato, basil and aged parmesan (V)

≈

Parmesan and truffle agnolotti with globe artichoke puree (V)

≈

Halibut with purple cauliflower, sea vegetables and grape sauce

≈

Beef fillet with spinach puree, salt baked turnips and mascarpone

≈

Zabaglione choux with chocolate ice cream and cocoa sauce

≈

Petit four

Americano or fresh mint tea

Cheese Course (Optional / Supplement)

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