

# MARGOT

**Menu A** £55 per person

## Starter

*Cured salmon with citrus oregano dressing and soft herb salad*

≈

*Vitello tonnato with heritage carrots and green beans*

≈

*Songino and cabbage salad with Parmigiano Reggiano crisps (V)*

## Main course

*Asparagus risotto with toasted hazelnuts (V)*

≈

*Roasted cod with Borlotti bean vellutata, aged balsamic marinated heritage tomato*

≈

*Roasted chicken supreme with cacciatora sauce and cime di rapa*

## Dessert

*Tiramisu with mascarpone cream, Savoiardo sponge and coffee 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 beetroot carpaccio and almond pesto (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)*

≈

*Ox cheek in Barolo wine with salsa verde, crushed potatoes and aromatic herbs*

≈

*Filet of seabass with braised baby gem, broad beans and peas*

≈

*Grilled veal chop with wild garlic pesto and fondant potato*

## Dessert

*Mascarpone cheesecake with strawberry compote*

≈

*Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache*

≈

*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 C** £95 per person

## **Canapes (Choice of 2)**

*Potato blinis with crème fraiche and salmon*

*Saffron and mozzarella Arancini (V)*

*Beef tartare served on toast with a zesty caper relish*

## **Starter**

*Tuna and ricciola tartare with yellow tomato coulis, chilli and ginger dressing*

≈

*Pan fried scallops with broad bean and pea puree, crunchy daikon*

≈

*Carpaccio Piemontese with artichoke, parmesan and summer truffles*

≈

*Asparagus with ricotta salata and white wine zabaglione (V)*

## **Main course**

*Beef Tournedos Rossini with Madeira sauce*

≈

*Aged parmesan risotto with summer truffle (V)*

≈

*Fillet of halibut with fregola, mussels, clams and prawns*

≈

*Veal ossobuco with saffron risotto “alla Milanese” and gremolata*

## **Dessert**

*Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache*

≈

*White chocolate mousse with coconut and passionfruit*

≈

*Hazelnut Bavarese with cocoa sauce and Chantilly*

≈

*Home-made ice creams and sorbets (2 scoops)*

## **Cheese Course (to share)**

**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.*