Bring the feel and food of Covent Garden’s classic Italian kitchen into your own. Let the aromas of the some of the best ingredients from Italy fill your dining room as your guests wait in eager anticipation of the best that Margot has to serve.

Our chef and waiting team will take care of the cooking and service and in the meantime, you can enjoy the company of your guests.

3-Course Menu including
- a choice of a starter
- a choice of a main course with a side dish
- a choice of a dessert
- petit fours

at £150 per person
- a minimum 3 bottles of wine from our cellar at a 20% discount

5-Course Menu including
- a selection of canapés
- a choice of a starter
- a choice of pasta
- a choice of a main course with a range of side dishes
- a choice of a dessert
- petit fours

at £250 per person
- a minimum 3 bottles of wine from our cellar at a 20% discount

We request that you select one option of each course for the entire party. We can cater for dietary requirements and kindly ask to be advised in advance. All prices include VAT; a discretionary 15% service charge will be added to the final bill. Call us on 0207 409 477 or email reservations@margotrestaurant.com for enquiries.
3-Course Menu

Starter
Beef carpaccio with pistachio dressing, aged parmesan, rocket and truffle
or
Vitello tonnato with potatoes and green beans
or
Sicilian prawn carpaccio with raspberry and radish
or
Scallops tartare with shallots, mint and lime

Mains
Turbot with king oyster mushrooms, beurre blanc and caviar
or
Halibut with razor clams, artichoke and citrus emulsion
or
Secreto iberico pork with cauliflower, fruit mustard and gravy
or
Rossini beef fillet with celeriac and fresh truffle

Sides
Potato gratin
Roasted cauliflower with parmesan and grated summer truffle
Green kale with chilli and garlic
Rocket salad with Parmigiano Reggiano and balsamic vinegar
Steamed broccoli with fresh basil and capers

Desserts
Black fig and frangipane tart with warm Madagascan vanilla sauce
or
Stracchino cheesecake with Strega custard
or
Amedei chocolate mousse
or
Margot tiramisu

Petit fours

5-Course Menu

Canapés
Blinis, caviar, crème fraîche, Tuna tataki, basil, lemongrass

Starter
Beef carpaccio with pistachio dressing, aged parmesan, rocket and truffle
or
Vitello tonnato with potatoes and green beans
or
Sicilian prawn carpaccio with raspberry and radish
or
Scallops tartare with shallots, mint and lime

Pasta (middle course)
Tagliolini with lobster, spring onions and tomatoes
or
Crab ravioli with mascarpone and saffron
or
Langoustine risotto with tarragon and lemon
or
Cavatelli with Tuscan veal ragù and castelmagno cheese

Mains
Turbot with king oyster mushrooms, beurre blanc and caviar
or
Halibut with razor clams, artichoke and citrus emulsion
or
Secreto iberico pork with cauliflower, fruit mustard and gravy
or
Rossini beef fillet with celeriac and fresh truffle

Sides
Potato gratin
Roasted cauliflower with parmesan and grated summer truffle
Green kale with chilli and garlic
Rocket salad with Parmigiano Reggiano and balsamic vinegar
Steamed broccoli with fresh basil and capers

Desserts
Black fig and frangipane tart with warm Madagascan vanilla sauce
or
Stracchino cheesecake with Strega custard
or
Amedei chocolate mousse
or
Margot tiramisu

Petit fours