



MARGOT *at* HOME

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