

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.