



CHRISTMAS
AT MARGOUX

M A R G O U X

RESTAURANT & WINE BAR



Christmas Menu

Friday 26th November – Thursday 23rd December

2 courses - £37.00 3 courses - £45.00

--- Whilst you wait ---

Fizz & nibbles

A complimentary glass of Della Vite Prosecco on arrival, alongside a selection of festive nibbles on the table.

(Upgrade to Taittinger Champagne for £5 extra per person)

--- To Start ---

Salt baked winter vegetables / pomegranate & orange dressing / cashew cream / artichoke crisps
(GF/DF/VE)

Duck ragu doughnut / five spice sugar / spiced pear chutney (GF*/DF*)

Salmon pastrami / dill / buttermilk / cucumber / apple (GF/DF*)

--- Main ---

Slow cooked beef / confit carrot / crispy rosemary polenta / pickled walnut (GF/DF*)

Baked pollock / potato, sage & onion stuffing terrine / fried sprouts /
roast chestnut (GF/DF*)

Squash & sage ravioli / chestnuts / kale / pickled walnut Verde (VE)

--- Desserts ---

Spiced orange & almond cake / confit oranges / crème fraiche (GF/DF*)
(VE alternative: Rosemary poached pear / chocolate mousse)

Chocolate delice / whipped gingerbread mousse / malted roast nuts (GF)

Isle of White blue cheese / mince pie pasty

Do let us know if you wish to have a drinks package included for the party