



AUTUMN/WINTER MAIN MENU

A sit-down dinner is always a special event and one that here at Morgan's we love the opportunity to work on. Choosing Morgan's for your catering requirements is a chance to create a memorable moment that infuses flavours that will delight your dinner guests whatever the occasion.

Our menus ensure that our catering will be seasonal and enhances your dining experience. Our experienced chefs can

STARTERS

Butternut squash and ginger soup, ciabatta croutons

Thai scented fish cake, tempura king prawn,
sweet chilli and cucumber salsa

Chicken liver parfait, roasted figs, toasted brioche

Wild mushroom and pea risotto, parmesan crisp, tarragon
and truffle

Tapas

A variety of mixed hors d'oeuvre served to the table
See our selector

Ravioli of gressingham duck confit, baby
spinach and sherry

Wild mushroom and fourme d'ambert cheese tart,
watercress essence

Asian cured belly of pork with chinese greens,
garlic, chilli and ginger butter

Home cured gradvalax, lobster cocktail, spiced avocado

Posh scotch egg, softly cooked,
vegetable slaw, tomato chutney

Pressed terrine of smoked chicken,
parma ham, balsamic onions, toasted
tomato foccoccia bread

Antipasto

Parma ham, salami, bressola, olives, sunblushed tomato,
prawns, smoked salmon, rocket, parmesan

Loch fyne smoked salmon, devonshire crab, poached
quail egg, watercress mayonnaise

Rielliette of duck and pork with pear and date
chutney, toasted soda bread

MORGANS CATERING FOR YOU LTD

Redhouse Barn, Shaw Lane, Stoke Prior, Bromsgrove, B60 4BG

01527 821800 | enquiries@morgans-catering.co.uk | www.morgans-catering.co.uk

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MAIN COURSE

Pressed slow cooked belly of staffordshire pork, Sauerkraut, apple tart tain, cider gravy, crispy crackling

Tasting of herefordshire beef miniature ale pie, char grilled medallion, bubble and squeak, port wine and cranberries

Roast crispy gressingham duckling with spiced red plums, pink peppercorns and madeira

Poached filet of lemon sole king prawn fritters with a lime, ginger and coriander emulsion

Filet of turbot with poached spring onions, ravioli of king scallops, grain mustard and champagne

Creole monkfish tails with sauterne, coconut, lime leaves and chillies

Tasting of free range chicken roast breast with confit tomatoes, mini pudding, wild braised red cabbage, parsnip and apple puree, port wine and juniper sauce

Bangers and mash locally produced pork and leek sausages with a rich onion gravy

Roast sirloin of herefordshire beef parsnip fondants, red onion tart tatin and mini parsley yorkshire puddings

Char grilled filet of beef ravioli of truffled wild mushrooms, caramelised chestnuts, confit shallots

Slow cooked boneless shoulder of lamb apricot and parsley seasoning, creamed celeriac, curly kale, lamb jus

Blade of beef 'wellington' with wild mushrooms, spinach, lattice pastry, butternut and potato dauphinoise



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DESSERT

Caramelised apple tart tain
with churchfield's vanilla pod ice cream

Dark chocolate and ginger truffle torte
whiskey english cream

Hot chocolate pudding, hot chocolate sauce,
clotted cream ice cream

Sticky toffee pudding, butterscotch sauce

Caramelised banana millefeuille, rum and
raisin ice cream, toffee popcorn

Mandarin cheesecake, orange jelly,
blood orange sorbet

Coconut crème brûlée, sesame tuille,
exotic fruits

Warm dark chocolate tart,
kaffir lime parfait

Brioche and butter pudding, pear
fritters, butterscotch sauce

Dark chocolate brownie, hot chocolate sauce,
vanilla ice-cream

A tasting of desserts.

Apple and toffee crumble tart (S)

Clotted cream ice cream (S)

Blackcurrant crème brûlée (S)

* (S) Supplement

A tasting of desserts can be in any combination