



SPRING/SUMMER 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

Rosette of melon with parma ham

Bouillabaisse of salmon, prawn and haddock
with saffron aioli

Goats cheese, black olive and sun-dried tomato bon bons
with pickled beetroot

Caramelised red onion and parmesan tartlet with rocket
salad, herb olive oil

Plum tomato tart au tain, kidderton ash
goats cheese, wild rocket

Summer vegetable salad, poached free
range egg, chive hollandaise

Hot smoked salmon fish cakes, pak choi, charred
red pepper, lime and ginger

Tapas [see our selector of sharing appetizers]

Tian of lightly smoked trout and crushed spiced avocado,
cucumber pickle, sesame and honey

Feuillatage of fresh asparagus, citrus butter sauce

Smoked haddock and asparagus open ravioli with nouilly
pratt and chive cream

Chicken liver and sweet sherry pate, toasted brioche, apple
chutney

Trio of fish hors-d'oeuvres

Parcel of scotch smoked salmon and tiger prawns with a
calypso sauce

Pressed young leek and duck confit terrine, apple
and date chutney

Sea bass carpaccio with chilli, oregano and olive oil



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MAIN COURSE

Char-grilled free-range chicken
with a confit vine ripe tomato, white wine and basil

Pan roasted free range chicken breast with garden pea and
herb risotto, griddled asparagus spears

Citrus roasted scottish salmon with roasted
artichokes, sautéed jersey royals

Roast rack of pork
Smoked bacon, wild mushrooms, button
onions, cider and sage

Pan seared native sea bass with broad beans,
crushed new potatoes, chive butter emulsion

Roasted filet of monkfish, larded with smoked
salmon, horseradish veloute

Honey roasted barbary duck breast
with lavender, beetroot and sweet potatoes

Char grilled filet of herefordshire beef
red pepper and spring onion salsa, potato dauphinoise

Garlic roasted chump of lamb
summer vegetable tagliatelle, celeriac purée,
lemon thyme jus

Tasting of lamb
miniature pie, minted chump, spring cabbage,
port wine and redcurrants

Herb crusted rack of lamb
with a warm broad bean and pea salad, baby new potatoes,
minted dressing

"fish and chips"
line caught haddock, twice cooked chips, pea purée,
chunky tartar sauce

Barbecued whole sirloin of beef
watercress and smoked garlic aioli, provencal tomatoes

MORGANS CATERING FOR YOU LTD

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DESSERT

Red berry pavlova, raspberry sorbet, clotted cream

White chocolate crème caramel, mango salad,
ginger snap wafers

Glazed lemon and passion fruit tart, marinated
minted raspberries

Brandy snap collar of exotic fruits, grand marnier
ice cream, honeycomb

Strawberry and champagne bavouris with
peppered strawberries

Raspberry crème brûlée, raspberry ripple ice
cream, shortbread wafer

Red berry trifle, dark chocolate shavings

Baked apple and blackberry crumble, churchfields vanilla
ice cream, lavender custard

Iced raspberry and crushed meringue bombe

Individual summer pudding, thick double cream.

A tasting of chocolate.

Hot chocolate fondant pudding (S)

White chocolate cheese cake (S)

Milk chocolate truffle (S)

A tasting of desserts.

Apple and toffee crumble tart (S)

Clotted cream ice cream (S)

Blackcurrant crème brûlée (S)

* (S) Supplement

Gooseberry and apple tart, earl grey cream

Iced lemon and lime parfait, ginger shortbread, red berries