



THE
MORGAN
HOTEL

NEW YEARS EVE
8 COURSE
TASTING MENU

GLASS OF PROSECCO

SLOW ROAST TOMATO & THYME SOUP

porcini oil, salsa verde, brown bread *(contains allergen 1 wheat)*

GRILLED HAKE FILLET

samphire, pont neuf potato, orange infused baby tomato,
lemon dill gel, crisp radish *(contains allergen 4 hake)*

SMOKED SALMON & KING PRAWN TIAN

fennel and lime crème fraîche, celeriac red chard, ciabatta crisp
(contains allergens 1 wheat, 2 prawn, 4 salmon, 7, 9)

DUCK LIVER & PORT PARFAIT

cranberry and pink gin chutney, red chard, orange pink peppercorn oil
(contains allergens 1 wheat, 7)

SEARED SEA BASS

grilled garlic cauliflower, balsamic reduction, roast onion purée, sauce vierge
(contains allergen 4 seabass)

SLOW-COOKED PORK BELLY

parmentier, crisp black pudding, pancetta, butternut squash purée, herb and apple jus
(contains allergen 1 wheat)

MULLED WINE POACHED PEAR

dark chocolate sauce, shortbread biscuit
(contains allergens 1 wheat, 7)

