

Morgans

Christmas Day Menu

£65pp under 12's £40

Starter

French onion soup with croutons and gruyere cheese served with local fresh bread

Smoked fish platter with salmon, mackerel and tuna served with boiled quail's egg and dill crème fraise

Peppered beef fillet medium rare thinly sliced and served with ciabatta croutons, herb oil and pickled shallots

Baby vegetable salad with cherry tomatoes topped with watercress and fresh parmesan shavings

Sorbet

Mains

Shropshire Turkey breast, roasted with herbs and butter served with braised leg meat, pigs in blankets, chestnut stuffing, homemade cranberry sauce and rich gravy

Roasted Shropshire sirloin of beef with horseradish Yorkshire pudding and rich beef gravy

Duo of fish, halibut and swordfish pan roasted in lemon and caper sauce topped with dressed watercress

Homemade Lentil and nut roast with stilton soufflé to complement each other rich and hearty and light cheesy

All served with vegetables and potatoes

Desserts

Classic Christmas pudding served with brandy sauce and locally made Christmas pudding ice cream with winterberries

Chocolate fondant, rich and gooey served with chocolate sauce and vanilla ice cream

Winterberry parfait served with winterberry coulis and fresh winterberries

Clementine and orange torte with ginger crème fraise and winterberry garnish

Cheese board to finish