

MORGANS

GIN - SPIRED

TASTER EVENING

SATURDAY 28TH APRIL 2018

5 COURSES | £50PP

CANAPES

SERVED WITH A WELCOME DRINK

Seared scallop, honey & honeybee gin

Tempura king prawn, saffron gin

Goat's cheese tart, boe violet, caramelised onion

STARTER

Gressingham duck breast, sloe gin baby poached pear, sweet potato puree

FISH COURSE

Rhubarb & ginger cured salmon, cucumber relish & lime granite

MAIN COURSE

SERVED WITH A GLASS OF RED WINE

Fillet steak, bone marrow with goose fat potato pearls, red wine reduction, glazed carrots

INTERMEDIATE

GŴYR welsh gin sorbet

DESSERT

SERVED WITH A BOMBAY GIN & TONIC

Parma violet cheesecake

Baked apple & salted caramel gin tart tatin

Gin citrus & pink peppercorn eclair

FOOD ALLERGIES AND INTOLERANCES. Please speak to our staff about the ingredients when making your order.

£10 deposit per person required at time of booking.
To book or for more information please call 01792 484848.

MORGANS
morganshotel.co.uk