

GRADUATION MENU

Tuesday 21st-Friday 24th July 2026 | 4pm-9pm

Banqueting Hall Restaurant

(Room Service available for £5 tray charge)

STARTERS & SMALL PLATES

Soup of The Day with Focaccia (V)(VE)(GF Opt) 7.50

Smoked Salmon with Kewpie (Japanese Mayonnaise),
Oyster Leaf, Yuzu, Dill Pearls 9.50

Smoked Bacon, Baby Leek & Chicken Terrine with
Beetroot Ketchup & Brioche (GF Opt) 9

Pan-Roasted Halloumi with Sun-blushed Tomato Tapenade,
Basil Pesto, Marinated Zucchini (GF)(V) 9

Olives with Focaccia, Olive Oil and Balsamic Oil
(V)(GF Opt) 8.50

Tiger Prawns with Chimichurri and Burnt Lime (GF) 9.95

MAINS

Traditional Dishes

Hand-battered Fish with Triple Cooked Chips and
Tartare Sauce 19.50

Morgans Pie of The Day with Pommes Puree, and
Sasonal Vegetables 18

Beef Brisket Burger with Candied Bacon and Cheddar,
served with Triple Cooked Chips 21

Sirloin Steak (226g) with Triple Cooked Chips,
Mushrooms and Tomato (GF) 29

Chicken Caesar Salad, Smoked Bacon, Anchovies,
Parmesan Cheese 23

Roast Beetroot & Pear Buddha Bowl, Candied
Walnuts, Basil Pesto, Hummus 20

À La Carte

Market Fish with Herb Potatoes, Nduja Butter and
Samphire 29

Chicken Ballotine with Dauphinoise Potatoes, Chicken
Tarragon Croquette, Mushroom Ragu and Chicken Jus
26

Confit & Roast Pork Chop with Pommes Puree,
Buttered Savoy, Crispy Pancetta and Crispy Onions
(GF) 22

Sweet Potato, Parmesan & Spinach Parcel with Beetroot
Ketchup, Chard, Basil Pesto and Anya Potatoes (V) 19

Seared Tuna Steak with Melon Salad, Marinated
Zucchini, Homemade Tartare Sauce and Japanese
Seaweed, Capers (GF) 28

TO SHARE

Beef Chateaubriand (500g)

Triple Cooked Chips, Onion Rings, Cherry Tomatoes, Flat Mushrooms, Peppercorn Sauce and Red Wine Jus

68 (for 2 people)

ON THE SIDE

Peppercorn Sauce 3.95

Penderyn & Perl Las Cream 3.95

Red Wine Jus 3.95

Hand Battered Onion Rings 4

Seasonal Vegetables 5.50

Triple Cooked Chips 4.50

Snowdonia Truffle Trove Macaroni Cheese 7

SOMETHING SWEET

Sticky Toffee Pudding with Salted Caramel Sauce and
Clotted Cream Ice-Cream (V) 8

White Chocolate & Raspberry Pavlova with Vanilla Cream
and Raspberry Sorbet (V)(GF) 8.50

Vanilla Panna Cotta with Poached Rhubarb and Caramel
Popcorn (GF) 8.50

Orange Posset with Chocolate Soil and Passion Fruit
(GF) 8

Chocolate Brownie with Clotted Cream Ice-Cream and
Honeycomb (V)(GF) 8.50

Vegan Fudge Cake with Vegan Ice-Cream and Raspberries
(V)(VE) 8.50

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (GF Opt) Gluten Free Option Available

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

morgans

morganshotel.co.uk