



THE
MORGAN ARMS
WEDDINGS





COLD CANAPE MENU

SAMPLE

Gordal olives (vg)

Heritage tomato bruschetta (vg)

Curried pumpkin tart, kale pesto (vg)

Tomato tapenade, vegan ricotta, black olive cracker (vg)

Smoked salmon blinis, horseradish cream

Beetroot, walnut & stilton blinis (v)

Charcuterie, mortadella, coppa, salami, mixed pickles

Seasonal cheese board, spiced pear chutney, truffle honey

Salted cracker bread (v)

HOT CANAPE MENU

SAMPLE

Sausage roll, HP sauce

Short-rib & flank beef sliders

Scotch egg, mustard mayonnaise

Crab cake, avocado, sour apple jam

Mini yorkies with beef, gravy & horseradish

Baby jacket potatoes, pico de gallo, guacamole (v)

Crispy fried tofu, hummus, radish (vg)

Baked Camembert, filo crust, smoked garlic, black truffle honey

Warm sourdough, butter (v)

Padron peppers (vg)

SET MENU

SAMPLE

Starters

Scallop in shell, garlic & parsley butter

Torched leek hearts, maple syrup, peanut butter cluster, truffle, sherry dressing (vg)

Chicken liver parfait, apricots, ginger, hazelnuts

Mains

Roast cod, smoked mussels, brown shrimp, chervil root, herb butter sauce

Roast celeriac steak, tempura leaves, soy & sweet chilli onions (vg)

Lamb rump, Jersey royals, broad beans, peas, gem lettuce, salsa verde

Wild rice salad with peas, beans, & green harissa (vg)

Desserts

Dark chocolate brownie, salted molasses, vanilla ice cream (v)

Vegan dark chocolate mousse, honeycomb, coffee salt (vg)

Vanilla poached strawberry Eton mess (v)

Selection of ice creams & sorbets





FULL VENUE CAPACITY: 120
SEATED DINNER CAPACITY: 60

Terms & Conditions apply.

12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.