

THE
MORGAN
HOTEL



CHRISTMAS 2023





CHRISTMAS AT THE MORGAN HOTEL

Organising the office Christmas party? Catching up with
friends and family you haven't seen in far too long?
Need a Christmas venue in the heart of it all?

You have come to the right place... Welcome to The Morgan Hotel!

Located in the cultural hub of Temple bar, with luxurious bedrooms and the
award winning 10 Fleet Street Restaurant & Bar, The Morgan Hotel is
the perfect place to unwind and celebrate this special time of year.



Contact our team now and make this a Christmas to remember...
events@themorgan.com (01) 643 7000 www.themorgan.com



FESTIVE LUNCH MENU

3 Courses €38pp

- STARTERS -

FRENCH ONION SOUP

Sourdough bread, parsley oil and gruyere cheese crust.

STUFFED YORKSHIRE PUDDING

Tender Hereford beef fillet, wild mushrooms, sauteed onion, horseradish and nutmeg cream finished with red wine jus.

SMOKED MACKEREL PATE

Citrus fennel bulb ceviche, horseradish cream and sourdough croutons

- MAINS -

MORGANS TURKEY AND HAM BALLOTINE

Colcannon mashed potato, asparagus foam, honey glazed vegetables and madeira wine and veal jus.

BAKED SALMON

Wild salmon, potato fondant, purple potato crisps, crispy brussel sprouts served with brown butter and cranberry sauce.

BABBO'S CANNELLONI

Cannelloni pasta stuffed with girolles mushrooms, fresh sage, dried apricots, roasted walnuts, sauteed breadcrumbs, spinach and porter cheese.
Served with wild mushroom sauce and beurre blanc.

- DESSERTS -

SELECTION OF PETIT GATEAU

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FESTIVE DINNER MENU

€55pp

- STARTERS -

FRENCH ONION SOUP

Sourdough bread, parsley oil and gruyere cheese crust.

IBERICO PORK CHEEK AND HAM ROULADE

Colcannon mash, grilled corn and shallot salsa, madeira wine and veal jus.

CRUSTED SEABASS

Fillet of seabass coated with breadcrumbs and chorizo.
Marinated cucumber spheres, courgette and dill puree
and milk, lime and chive emulsion.

- MAINS -

MORGANS TURKEY AND HAM BALLOTINE

Colcannon mashed potato, asparagus foam, honey glazed vegetables
and madeira wine and veal jus.

GRILLED HALIBUT

Topped with sauteed morel and girolles mushroom, asparagus,
sitting on a bed of crushed purple potatoes. Served with madeira butter jus.

BABBO'S CANNELLONI

Cannelloni pasta stuffed with girolles mushrooms, fresh sage, dried apricots,
roasted walnuts, sauteed breadcrumbs, spinach and porter cheese.
Served with wild mushroom sauce and beurre blanc.

- DESSERTS -

SELECTION OF PETIT GATEAUX

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FINGER FOOD MENU

€20pp

- GRILLED GAMBAS ON SKEWERS -
- CURSEURS D'AGNEAU (LAMB SLIDERS) -
- GRILLED SATAY CHICKEN SKEWERS -
- SALMON & AVOCADO CROSTINI -
- QUINOA CROQUETTES (VEGAN) -
- DEEP FRIED PANKO BRIE -

Accompanied by:

Korean BBQ Dip
Wasabi Mayonnaise
Sriracha & Lime Mayonnaise
Cashel Blue Dip
Berry Compote

Celebrate the Festive Season with our Resident DJ
from 9pm to late every Friday and Saturday
at 10 Fleet Street Bar



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NEW YEARS EVE

55pp

STARTERS

FRENCH ONION SOUP:

Sourdough bread, parsley oil and gruyere cheese crust.

IBERICO PORK CHEEK AND HAM ROULADE

Colcannon mash, grilled corn and shallot salsa, madeira wine and veal jus.

CRUSTED SEABASS

Fillet of seabass coated with breadcrumbs and chorizo.
Marinated cucumber spheres, courgette and dill puree
and milk, lime and chive emulsion.

MAINS

IRISH DRY AGED PRIME LIMOUSINE 100Z RIBEYE STEAK

Served on a bed of butter sauteed French green beans,
Roscoff confit onion jam, Beltran hand cut chips finished with pepper sauce.

BAKED SALMON

Wild salmon, potato fondant, purple potato crisps,
crispy brussel sprouts served with brown butter and cranberry sauce.

BEEF BOURGUIGNON

Slow cooked traditional stew braised tender beef cheek,
lardons fumee, wild mushrooms, winter vegetables and truffle
and black pepper dauphinoise potatoes.

DESSERTS

SELECTION OF PETIT GATEAUX

Accompanied by a glass of prosecco to toast the New Year

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GIVE THE GIFT OF THE MORGAN HOTEL

A Morgan Hotel gift voucher allows you to treat that someone special to some well-deserved luxury and relaxation any time of the year. Whether it's for a stay at our Hotel or dining at 10 Fleet Street Restaurant & Bar give the gift of Morgan Memories this festive season...

Whichever option you choose, a Morgan Hotel gift card is sure to offer the one you love a memorable experience which will be treasured long after the festive season.



THE MORGAN HOTEL CHRISTMAS PARTIES TERMS & CONDITIONS:

Deposits are non-refundable, non-deductible and non-transferable and will be forfeited in the event of a cancellation, no show or change of date. Maximum numbers of 55 guests apply for Christmas Lunch or Dinner Menu. Minimum numbers of 20 guests and maximum numbers of 100 guests apply for Christmas Party Platter Menu. All prices include VAT at the current rate. Terms and conditions apply.



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BOOK YOUR FESTIVE CELEBRATION
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