

10 FLEET STREET RESTAURANT



Morgan Christmas Dinner

€45pp

STARTER

CELERIAC SOUP

Freshly blended with a bacon foam and crispy bacon

GIN & JUNIPER CURED SALMON

Cucumber escabeche ribbons, pepper drops, fennel sour cream, crisp sourdough brown

BEETROOT CARPACCIO

Caramelised walnuts, cured red onion, honey goat's cheese, balsamic, avocado mousse

RILLETTE OF SMOKED BREAST & CONFIT DUCK LEG

Spiced red cabbage emulsion, paprika parmentiers, braised yellow cherry tomatoes

MAIN

TURKEY FILLET ROULADE

Crisp Parma ham, rustic roast rooster, bacon roast sprouts, white onion sage cream, fine gravy

PAN SEARED DUCK BREAST

Beet puree, butternut squash cream, fondant sweet potato, cranberry jus

BAKED FILLET OF BREAM

Torched lime scallop, crushed baby potatoes, French beans, heirloom tomatoes, lime gel

CHICKEN SPLIT

Roast supreme, orange infused confit drumstick, heirloom baby carrots, parsnip crisps, orange gel, creamed roosters

FRIED FILLET HALIBUT €5 SUPPLEMENT

Dill & fennel risotto, buttered baby fennel, dill coulis, grilled courgette, sweet baby peppers

FILLET OF BEEF €10 SUPPLEMENT

8oz fillet of Irish beef, fondant potato, wild mushroom purée, pickled shemijis, port wine reduction

WARM QUINOA SALAD

Charred baby heritage carrots, lemon infused broccoli, caramelised pearl onion, mini turnips, lemon coulis

DESSERT

CHRISTMAS PUDDING

Bitter redcurrant sauce, dried apricot, homemade brandy butter, clotted cream

SPICED CRUMBLE

Apple & winter berry spiced almond crumble, caramel sauce, mascarpone cream

CHOCOLATE VEGAN RAPTURE

Homemade dark chocolate, coconut and strawberry tartlet, bitter orange sauce, caramel shards

IRISH CHEESEBOARD €5 SUPPLEMENT

Selection of Irish cheese, chunky relish and rye crisps

