

Christmas Menu

3 courses £25

Starters

Soup. Traditional Moroccan soup, made of onion, coriander, cumin, celery, chick-peas and tomato. served with home-made bread

Mushrooms. Pan fried mushrooms served with a sauce of Cajun, honey and cream served on a bed of rice

Seafood bake. Mussels, prawns, squid and white fish flavoured with mixed Moroccan spiced, panfried with garlic, onion topped with white sauce and oven baked with cheese

Kofta. spicy meatballs with Moroccan spiced tomato & pepper sauce. served with salad and rice

Chicken Briwattes. Fried Filo pastry filled with a tasty mixture of onion, cinnamon, almond, parsley and orange blossom,

Prawn Briwattes. Fried Filo pastry filled with prawns, vermicelli and sweet chilli sauce

Meze salad : aubergine, olives, hummus, lentils, and fried halloumi, served with home-made flat bread

Mains

Mishmash. Chicken breast cooked with onion, garlic, coriander, apricot, lemon and ginger, topped with caramelised onion

Mediterranean chicken, filled with cheese and sundried tomato, served on bed of creamy pasta

Marrakech Tagine. lean lamb marinated in onion, garlic, cumin, Harissa, coriander, topped with sweet peppers, and chick-peas

Barkok Tagine. lamb cooked in a fruity sauce topped with caramelised onion

Bidaoui. Tender beef cooked slowly with onion, garlic, coriander, cinnamon, cumin, potatoes, fresh tomato

Kofta Tagine. spicy meatballs cooked with garlic, chilli, onion, coriander and Moroccan spices. (Hot eggs)

Fish

Seabass. Oven baked with aubergine, lemon, fresh tomato, mixed peppers and olives

Marrakech spiced **burger** topped with charmoula sauce. Served with fries and salad

Sirloin steak cooked to your liking, served with a sauce of onion, mustard, black pepper and cream, accompanied with chips and salad

All mains are served with couscous and sautéed potatoes

Vegetarian choice

Two in one

Vegetable filo pastry on a bed of mango dressed salad.
Vegetable curry, all served as one

Desserts

New York cheesecake; gluten free

Sticky Chocolate and orange cake

Toffee crunch pie

Crème brûlée gluten free

Selection of Moroccan pastries

An non refundable deposit of £10 per person is required to confirm your table

