



# Marrakech Fusion

## *Festive Menu*

### STARTERS

Soup. Lentils and sweet potato soup served with bread

Mushrooms. Pan fried mushrooms served with a creamy, sauce of cajun, honey, and cream served on bed of mixed leaves

Seafood bake. Mussels, prawns, calamari and white fish panfried with garlic, onion, topped with white sauce and oven baked with cheese

Kofta. Spicy, meatballs with Moroccan spiced tomato sauce and served with salad and rice

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

Moroccan salad: Pan fried halloumi, lentils, aubergine dip, hummus and olives served with bread

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### MAINS

#### Chicken & apricot Tagine

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

#### Chicken & olive tagine

Chicken cooked with garlic, chilli, olive, fresh tomato and coriander

#### Lamb Tagine

Marrakech, lean lamb marinated in onion, garlic, cumin, Harissa, coriander, topped with sweet peppers, and chickpeas

#### Beef Tagine

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

#### Fish

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

#### Vegetarian

Yeg. Couscous, mixed vegetables cooked in the Moroccan style and served on bed of steamed couscous topped with caramelised onion and chick-peas

Tagine loubia. Mixed beans spiced up with charmoula sauce and potato, served on a bed of spicy rice,

All the mains are served with either rice or couscous and potatoes



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### DESSERTS

Toffee and vanilla cheesecake

Chocolate fudge cake

Toffee crunch pie

Crème brûlée

Sticky, Chocolate and orange cake

To confirm your table a non refundable deposit of £10 is  
required