

MARRAKECH FUSION

New Year Menu

£35 per person

Starters

Bread and dips

Chefs best selection of many starters

A vegetarian selection can be provided

Mains

Lamb Tagines

Marrakech lean lamb, marinated in garlic, onion, cumin, ginger, Harissa and fresh coriander. Topped with sweet peppers and chick-peas.

Barkok. This is a fruity, yet savoury, taste of lamb, cooked with mixed dried fruits, cinnamon, flat parsley, and topped with caramelised onion.

Chicken Tagines

Zitoune. Chicken cooked with onion, garlic, preserved lemon, fresh coriander and spicy olives.

loujdy. Chicken breast rolled with tasty mixture of pin nut, rice, orange zest and raisins, served with a creamy sauce of curry, and coconut.

Beef Tagines

Charmoula. Tender beef cooked with garlic, chilli, coriander, fresh tomato and sweet peppers.

Slaoui. Beef marinated in five Moroccan spices, topped with spicy courgette and broad beans.

Moroccan Fish Platter

Seabass, king prawns and monkfish. Cooked in a spicy Moroccan style, served as one

Three in one: Aubergine bake, Yegetable Filo and Spicy, Yegetable curry (v)

All mains are served with veg. Couscous and potatoes

Non Moroccan alternative

Continental chicken, chicken filled with cheese and parma ham served on a bed of a creamy risotto

Breast of duck pan fried with garlic, onion, Rosemary, and balsamic vinegar served with roasted vegetables