

♥️👉♥️👉 Valentines day

menu ♥️👉♥️👉



£29 per person

STARTERS

Chefs best selection of many starters to share ♥️👉

A vegetarian selection can be provided

♥️👉 MAIN COURSES ♥️👉

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, broad beans and sweet peppers. 🍷

Bedaoui. Beef marinated in Moroccan spices, topped with green olives and fresh tomato 🍷

Fish main

Seabass, baked on bed of aubergine, peppers, tomato and olives topped with king prawns 🍷

All mains are served with rice and sautéed potatoes

Vegetarian Main

Two in one: Aubergine bake and Vegetable Filo on a bed of salad

Main

Two in one: Aubergine bake and Vegetable Filo on a bed of salad

Non Moroccan alternative mains

Continental chicken 

Chicken filled with cheese and Parma ham served on a bed of a creamy orzo 

Sirloin steak, cooked to your liking. Served with mushroom white wine and cream sauce accompanied with hand cut chips and salad 

Desserts



Toffee crunch pie

New York cheesecake

Sticky orange and chocolate cake

Lemon crème brûlée

Fresh fruit salad

Coffee and tea served with Moroccan patisserie

Entertained by Kay the belly dancer

£10 pp deposit is required to confirm your booking