



Christmas Set Menu

£35.00

Complimentary Champagne on Arrival

To Start

Selection of 6 mezzes

(To share)

Hommus – Creamy Pureed Chickpeas whipped with Tahini, Sesame Oil, and Lemon Juice
Served with Hot Homemade Pita Bread (V)

Crab Salad - White Crab Meat, Rocket Salad, and Avocado & Lemon Grass dressing

Loubieh - Confit of French Beans, Tomato, Onion and Garlic (V)

Crab Tempura – Soft shell crab in tempura flour served with mango, pure ginger and fresh red chills

Sausage Tasting Platter – Selection of Makanek, Merguze and Sojuk Sadah Sausages

Halloumi Cheese – Savoury Lebanese Cheese Grilled until golden brown, with a sprinkle of Sesame Seeds (V)

Main Courses

Choice of 1

Beef Stroganoff – Slices of Beef marinated in Paprika, Mushrooms and Double Cream, Served with Mash Potatoes.

Farruj Meshwi- Grilled Boneless Baby Chicken marinated with Paprika, Coriander, Lemon and Olive Oil served with Watercress Salad. Served with French Fries.

Roasted Stone Bass – Stone Bass served with Clams, Sun Dried Tomatoes and Basil in a Fish Sauce. Served with Mamounia Special Rice

Seasonal Mixed Vegetables - Roasted Mixed Vegetables in a Vierge Sauce, Roasted Mushrooms, Pak Choi, Broccoli and Green Beans served with Fresh Tomato, Shallots and Olive Oil Sauce. Served with Mash Potatoes.

Seasonal Vegetable Tagine – Chickpeas, Carrots, Butternut Squash, Courgette, Turnip, Parsnip, Potatoes and Dried Fruit (V)

Served with Vegetarian Bouillon and Cous Cous



Mixed Grill- Selection of our grilled meats, marinated Chicken breast, Lamb medallions and minced Lamb and Chicken Kafta. Served with Rice

Desserts

Choice of 1

Mixed Fruit Platter

White Chocolate Fondant with Ice Cream

Selection of Baklawa