



Christmas Set Menu

£40.00

Complimentary Champagne on Arrival

To Start

**Selection of 6 mezzes**

(To share)

**Tuna Salad** – Tuna, Mixed Leaf Salad, Fresh Sun Dried Tomatoes, Quail Eggs, Green Beans, Lemon and Olive Oil Dressing

**Mohammara**- A selection of roasted crushed Nuts, blended with Red Peppers, Garlic, Sweet Chili and Olive Oil  
(V)

**Moutabel** – Smoked Aubergine Puree with Tahini, Garlic and Lemon Juice

Topped with Pomegranate Seeds

Served with Hot Homemade Pita Bread (V)

**Crab Tempura** – Soft Shell Crab in a Tempura Flour

**Hommus Kawarma** – Creamy Chickpea puree topped with pan-fried medallions of Lamb and Pine Nuts

**Falafel** – Fritter of Fava Beans, Broad Beans, Coriander and Cumin topped with Sesame Seeds, served with Tahini Sauce on the side (V)

**Main Courses**

**Choice of 1**

**Rack of Lamb** – Roasted Rack of Lamb with Aubergine Parmigianino, Sautéed Spinach in a Lamb Jus.

**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

**Meshoui**

Traditional Shoulder of Lamb, slowly roasted for 8 hours, marinated in Moroccan Spices and served with fresh Dates, Orange and Apricots

Bouillon served on the side. Served with Cous Cous



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

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

Served with Vegetarian Bouillon and Cous Cous

**Chicken Tagine** – Half Chicken marinated in a Lemon, Onion, Olive and Saffron Sauce Served with Saffron Potatoes, preserved Lemon and Olives

Served with Cous Cous

### Desserts

Choice of 1

#### **Selection of Baklawa**

**Coconut Mahalabia** - Coconut Arabic Pudding garnished with Pistachios

**White Chocolate Fondant with Ice Cream**