

Buffet menu

Price calculated based on number of people and selection of food

Main Dishes

*Traditional slow cooked Tagines with fresh seasonal vegetables and herbs.
Served on a bed of pomegranate cous cous with raisins and toasted nuts.
With a side of sweet Moroccan coleslaw and toasted pita bread.*

Lamb, date, preserved lemon and sesame

Chicken, smoked paprika and chickpea

Eggplant, artichoke and cumin

Briouats

Cigar shaped pastries served hot or cold

Lamb Kefta

Prawn and Chermoula

Spinach and goats cheese

Haloumi



Side Dishes

Dip platter with Eggplant, Beetroot and Besara

Preserved lemon marinated olives

Grilled prawns with chermoula

Mini lamb kebabs with harissa

Preserved lemon and tomato salad

Spiced Carrots

Beetroot and cumin salad

Deserts

Lime and pomegranate cheesecake

Moroccan custard (Mehalabeya)

Pistachio, Cinnamon, Rhubarb sorbets

Other flavours available

Moroccan mint tea with almond honey biscuits

