

## Moroccan Menus

A delicious fragrant cuisine with wonderful warmth and colour

Canapes

Skewered spicy prawns with tomato jam

Aubergine tapenade with roasted cherry tomato crostini

Feta, olive and thyme tartlets

Houmous on toasted garlic crostini

Falafel skewers with cucumber and tomato and a yogurt dip

### **Starter**

A selection of starters served to the tables for guests to enjoy

Flat Bread Rosemary bread

Garlic Bread

Moroccan Salad - Finely diced tomatoes & cucumbers on a bed of lettuce, garnished with fresh parsley & coriander

Kofte - Lamb skewers with spicy tomato sauce

Tabbouleh - Parsley, crushed wheat, tomatoes, onion, lemon juice & olive oil

Jawaneh - Grilled chicken wings marinated in lemon and garlic

### **Hot main course**

A choice of two tagines from the list below (plus a vegetarian option) Can be served at the tables or buffet service

Chicken with pine nut couscous, a fruity spicy chicken tagine

Lamb tagine with harissa couscous with preserved lemon, saffron and olives

Fish with lemon and coriander couscous white fish, potatoes, tomatoes and roasted peppers

Vegetarian with almond and chickpea couscous mixed root and vine vegetables in an aromatic sauce

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