

Moroccan Menu

Starters:

Three Dips with flat bread – Smoked Aubergine, Hummus, Yogurt & Mint

Feta & fig tartlets

Dates wrapped in bacon

Cheese parcels – goats cheese & raisin

Carrot Fritters

Main Courses: with lemon and coriander, 2 salads & flat bread

Chicken Tagine – with dates, almonds and preserved lemon

Lamb shanks – marinated in Moroccan spices and slowly roasted

Vegetarian Tagine – as above with a bean selection

Feta Salad – with roasted aubergine, tomatoes and pomegranate seeds

Desserts:

Summer Fruit Terrine – made with prosecco and a hint of orange flower water

Honey & Apricot Trifle – made with walnuts, lavender and local honey

Carrot & Pistachio Cake – with rose cream

Pear & Apple Tart – with a hint of star anise

Raspberry Posset – from the garden with a lemon tuille biscuit

