



'Moroccan Theme' Sample Dinner Menu

A great alternative and imaginative menu, perfect for weddings and special celebrations

Platter of starters to share...

Chickpea, Chilli & Mango Salad
Tabbouleh Salad
Courgette Fritters
Selection of Olives
Broad Bean & Coriander Houmous
Aubergine & Tahini Dip with Organic Yoghurt
Flat Bread

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Saddle of Lamb stuffed with Saffron Vegetable Cous Cous
served with...

Green Beans
Lemon Infused Basmati Rice
Cucumber & Yoghurt Salad

or for the vegetarian...

Mildly-spiced Chick Pea & Vegetable Tagine

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Trio of Miniature Pastries
Almond, Walnut & Apricot Danish
with Honey Syrup

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Peppermint Tea & Chocolate Dates

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Fresh Filter Coffee & Tea
to include a selection of herbal or organic fruit teas

Posh Nosh Home-made Chocolate Truffles