





MARRAKECH RESTAURANT
CHRISTMAS MENU

Served from 1st December - 24th December 2026

STARTERS

HUMOUS & SPICY MOROCCAN OLIVES
Homemade humous & olives served with pitta bread

FALAFEL
Crushed chickpeas with herbs & Moroccan spices served with a tahini dip

CREVETTE
King prawns cooked in a Saffron, garlic & cream sauce, served with toasted bread

MOULES MOGADOR
Green lipped half shell mussels in a spicy charmoula sauce, served with toasted bread

HARIRA
A traditional Moroccan soup with tomatoes, chickpeas & lentils, served with pitta bread

MAIN COURSE

MARRAKECH LAMB TAGINE
Tender lamb shank cooked in a Ras el hanout, saffron & ginger sauce with potato, prunes, almonds & sesame seeds, served with a choice of rice or couscous

CHICKEN GRILL
Marrinated chicken breast grilled and served with a mixed salad and a choice or rice or couscous

SAFI SEABREAM
Pan fried fillet of seabream in a Saffron, garlic & cream sauce, served on a bed of crushed potatoes

SAHARA VEGETABLE TAGINE
A mix of vegetables cooked in a spicy charmoula sauce, served with a choice of rice or couscous

VEGETABLE CAPRINA
Sauteed vegetables topped with goats cheese, served in a spicy napoli sauce with toasted bread

DESSERTS

BACKLAWA
Filo pastry parcels filled with almonds, walnuts & pstachios, drizzled with honey & sesame seeds

BAKED VANILLA CHEESECAKE
A gluten free vanilla cheesecake served with vanilla icecream

MACARINA
A moist semolina sponge cake with almonds & lashings of honey syrup, served with vanilla icecream

CHOCOLATE BROWNIE
A gluten free chocolate brownie served with vanilla icecream

£35 PER PERSON



