



## North African and Moroccan food night Friday 23<sup>rd</sup> March

### meze sharing platter to start

**Lebanese houmous** with sesame & lemon (V)

**Egyptian flat breads**

**Lebanese Baba ghanoush** (roasted aubergine dip with cumin, lemon, garlic & olive oil) (V)

**fried chickpea falafel** with coriander yoghurt (V)

**dukkah dip** (Egyptian roasted mixed spices and nuts to dip bread in) (V)

**tabbouleh salad** ( bulgar wheat, lemon, tomato, parsley and mint) (V)

**Moroccan lamb kofta kebab**

**mechouia** (Moroccan tomato & green pepper dip with preserved lemon) (V)

**spinach and feta filo parcels** (V)

**selection of olives**

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**Rosewater sorbet** with crystallised flower petals

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### Selection of main courses and side dishes to share

**Moroccan lemon chicken tagine** with seven vegetable cous cous

**Libyan lamb kebabs** with harissa

**Moroccan salad** with green peppers and tomatoes (V)

**Ful medames** (fava beans in a spiced lemon sauce) (V)

**Egyptian koshari** ( bulgar wheat with chick peas, lentils and spicy tomato sauce) (V)

**Egyptian fish kuffa** ( fried fish parcels with lemon and coriander)

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### Trio of desserts

**Egyptian spiced oranges and raisins** with yoghurt and almonds

**Baklava** (filo pastry layers with sweet syrup and pistachios)

**Moroccan makrout** (fried cakes filled with dates dipped in honey and orange flower water)

**£21.50 per head ( £19.50 club members)**