

Banqueting

POTTING SHED BBQ  
MOROCCAN 2012

THE GROVE 

LONDON'S COUNTRY ESTATE

# Moroccan

£55.00 per person

## STARTER SELECTION

Shwarma chicken & crisp leaf salad

Harrissa marinated fish with preserved lemon

Seared lime infused bream with yogurt

Red cabbage slaw with blackpepper mint & oil dressing (v)

Fatoush salad (v)

Taboulet salad (v)

Babaganoush, hummus (v)

Selected breads & flatbread  
dressings / oils / mint & cucumber dip

## MAIN SELECTION

Lamb tagine with cinnamon & apricots

Saffron chicken with orange

Beef kofta with cumin spices

Sumac spiced bream

Baked aubergine stuffed with vegetable couscous with (v)

Minted haloummi stuffed peppers (v)

Ras hanout spiced new potatoes (v)

Fragrant saffron rice with almonds & raisins (v)

## SEASONAL DESSERT SELECTION

Apricot, fig and almond baklava

Orange blossom with cinnamon rice pudding

Fig and pistachio tart

Pomegranate rose yoghurt

Semolina and almond cake with lemon verbena

Sweet date and sumac straws

Fresh fruit salad with stewed figs and saffron