



MAMOUNIA CHRISTMAS SET MENU

Choose from our most popular options with authentic Moroccan mint tea
to finish
£45 per person



STARTERS

Shared Mezze Platter

Hummus v – Creamy pureed chickpeas whipped with tahini and lemon juice, served with warm Lebanese bread

Moutabel V – Smoked aubergine puree with tahini, garlic and lemon juice topped with pomegranate seeds. Served with warm Lebanese bread

Moussakaa VE – Baked aubergine, roasted tomatoes and chickpeas blended with Middle Eastern spices

Tabbouleh VE – Finely chopped parsley, diced tomatoes, onions, and crushed wheat served with a lemon and olive oil dressing surrounded by lettuce leaves

Falafel VE, GF – Fritter of chickpeas, broad beans, coriander and cumin, topped with sesame seeds. Served with tahini sauce on the side

Kadaif Prawns – King prawns wrapped in crisp kadaif pastry with grilled avocado and sweet chilli jam

Arayes – Grilled Lebanese bread with minced lamb

We cannot guarantee our food is free from traces of nuts as they are used in our kitchens. Please make us aware of any allergies. A 12.5% service charge will be added to your bill



MAIN COURSE

(One per person)

Mixed Grill – A selection of our grilled meats – shish taouk, lamb kafta, and chicken kafta

Farruj Meshwi – Free range butterflied baby chicken marinated with paprika, coriander, lemon and olive oil

Seasonal Vegetable Tagine ^{VE} – A selection of seasonal vegetables in our signature slow cooked tomato sauce

Fish Tagine ^{GF} – Fish of the day with olives and an assortment of vegetables in a rich chermoula sauce



DESSERT

(Sharing platter)

Mahalabia ^{V, N} – Rose water, milk, crushed coconut and vanilla Arabic pudding

Baklawa ^{V, N} – A selection of crispy filo pastries filled with walnuts and pistachios

Maghrebine ^{V, N} – A selection of sweet Moroccan pastries. Please ask for today's flavours



Fresh Mint Tea

V – Vegetarian VE – Vegan Friendly GF – Gluten Free N – Contains Nuts

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CHRISTMAS FEAST SET MENU

A decadent 3-course meal. Includes one glass of wine or fruit cocktail each and Moroccan tea to finish
£60 per person



STARTERS

Shared Mezze Platter

Hummus v – Creamy pureed chickpeas whipped with tahini and lemon juice, served with warm Lebanese bread

Moutabel v – Smoked aubergine puree with tahini, garlic and lemon juice topped with pomegranate seeds. Served with warm Lebanese bread

Mechouia v – A traditional Moroccan dish comprised of slow roasted mixed peppers with tomato, garlic, paprika and cumin

Tabbouleh VE – Finely chopped parsley, diced tomatoes, onions, and crushed wheat served with a lemon and olive oil dressing surrounded by lettuce leaves

Falafel vE, GF – Fritter of chickpeas, broad beans, coriander and cumin, topped with sesame seeds. Served with tahini sauce on the side

Kadaif Prawns – King prawns wrapped in crisp kadaif pastry with grilled avocado and sweet chilli jam

Merguez – Traditional Moroccan spiced lamb sausages

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MAIN COURSES

(One per person)

Lamb Tagine GF, N – Slow cooked lamb shoulder served in a sweet sauce topped with prunes, pears, onions, sultanas and almond shavings

Chicken Tagine GF – Half chicken marinated in a lemon, onion, olive and saffron sauce. Served with saffron potatoes, preserved lemon and olives

Chicken Couscous – Chargrilled chicken breast with fluffy homemade couscous and a rich boullion

Seasonal Vegetable Tagine VE – A selection of locally sourced fresh seasonal vegetables in a rich tomato sauce

Mixed Grill – A selection of our grilled meats: shish taouk, lamb fatayel, lamb kafta and chicken kafta. Served with harissa yoghurt

Sea Bass GF – Pan fried fillet of sea bass served with batata harra

Fish Tagine GF – Fish of the day with olives and an assortment of vegetables in a rich chermoula sauce

Sides for the table

Couscous | Vegetable bouillon | White rice with vermicelli

DESSERT

(Sharing platter – make sure you save room!)

Blueberry Cheesecake V – Baked cheesecake with blueberry coulis

Baklawa V, N – A selection of crispy filo pastries filled with walnuts and pistachios

Maghrebine V, N – A selection of sweet Moroccan pastries. Please ask for today's flavours

V – Vegetarian VE – Vegan Friendly GF – Gluten Free N – Contains Nuts

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