Moroccan Night at The George

Thursday 29th June 2017

Homemade semolina bread
Marinated olives and harissa

Vegetable couscous tfaya

Steamed couscous served with seasonal vegetables, raisins, red onion and honey jam

Sea food pastilla

Baked layers of filo pastry stuffed with seafood, vermicelli, chermoula sauce and grilled lemon

Djaj mqualli and Moroccan potato fries

Chicken tagine served with olives, preserved lemon and potato fries

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Mescouta

Orange cake with walnuts served with orange drizzle and vanilla ice cream

Sfenj

Moroccan doughnuts with chocolate sauce and fresh strawberries

Jobnet al-Maiz Motabala

Spiced goat's cheese served with walnut bread and lemon honey

Two courses and a glass of wine
£19