

Springtime in the Souk

Favourites from Morocco and the Mediterranean

The Long Barn at Roselidden

11th May 2013, 7.30pm

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A Selection of Small Dishes

Aubergine zaaluk, grilled peppers, oven roasted tomatoes with toasted pine nuts, cooked 'wild greens' salad, sweet carrot salad. Eaten with Berber griddle breads.

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Chicken with preserved lemon, soft black olives and nigella seeds

An Atlas Mountain delight, served with couscous and a green salad

(Vegetarian alternative; Aubergine smothered with charmoula)

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Poached Pears from Marrakech

No red wine here; lightly spiced with bay, clove, orange, lemon and cinnamon. Served with prunes, and almond biscuits

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Fresh Fruit and Nuts

The traditional Moroccan way to end a meal

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Mint Tea and Strong Coffee

Bring your own beer, wine and spirits to make the evening go with a swing!

£22 per head