

Al Casbah

Established 1997

CHRISTMAS PARTY MENU

Amuse-bouch followed by a aperitif choice of glass of Prosecco, Casablanca or fresh juice.

STARTERS - Choose One

BRIK TRIO

Selection of our brik pastries rolls served with a side salad. (prawns, minced lamb, potatoes and cheese)

MEZE (v)

selection of dips and salads, served with hot pita bread

SOUP OF THE DAY (v)

(ask for details)

CREVETTES GRILLÉES

Prawns marinated with cumin, coriander and lemon juice, served with a harissa mayo dip.

CHECKHOUKA (v)

Mixed peppers, onions and tomatoes cooked in olive oil with garlic, egg, flat leaf parsley and harrisa. Served with tajine bread.

Rose Water Sorbet - Palate Cleanser

MAIN COURSES - Choose One

BROCHETTES CASBAH

Mixed grill with lamb, chicken, kafta, merguez and a cutlet. Served with a choice of basmati rice, couscous or hand cut chips.

TAGINE BERKOOK

Cubes of lean tender chunks of boneless beef with prunes, apricots and toasted almonds in an onion, ginger sauce with a hint of cinnamon. Topped with toasted sesame seeds and fresh coriander. Served with bread or couscous.

VEGETARIAN CRÊPES (v)

Savoury pancake filled with sautéed spinach & mushroom, topped with tomato sauce & melted cheese, served with rice and salad.

TBIKHA (v)

Artichoke, broad bean, potato and pea tagine with garlic, fresh coriander and chilli, served with bread or rice.

FISH OF THE DAY

Served with basmati rice, couscous or hand cut chips (ask for details)

DESSERTS - Choose One Served with a choice of mint tea or coffee

CRÊPES À L'ORANGE

repes served with a orange, honey and cinamon sauce topped with a scoop of vanilla ice cream.

HOMEMADE CHOCOLATE

FUDGE BROWNIE

Served with Madagascan vanilla ice cream.

BAKLAVA

selection of Algerian pastries

EASTERN MESS

Arab-style eton mess with raspberry coulis, fresh whipped cream and crushed pistachios.

£24.95 per person

Order in advance for parties of 6 or more.

10% service charge will be added to the bill.

