

Arabian Nights

Table d'hote Menu

Please make your choice in the morning or the day before so the chefs can obtain the required quantity of fresh produce.

Falafel, Middle Eastern ball of chick peas with a Yoghurt and Tahini dip (vegetarian)

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Mango Sorbet (vegan)

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Moroccan Baked Chicken with Chickpeas and Rice, served with stir fried okra and tomato sauce.

or

Paraw Fish marinated with Gazan (Palestinian) spice rub, home grown orange and green chilli, cumin; oven baked okra with tomato sauce served with Red rice and lentil pilaf with crispy fried onions.

or

Palestinian Lentil, aubergine and pomegranate stew oven baked okra with tomato sauce served with Rice and lentil pilaf with crispy fried onions. (vegan)

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We have a small selection of Sumptuous deserts including our infamous Emma's Chocolate Lava Cake, ice cream Yoghurt and treacle. Please check with the butlers.

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Fresh coffee, Rosyth tea or fresh mint infusion