

Morocco Comes to...

LES
COTILS


Wednesday 23rd May 2018,
served from 7.30pm

£24.50 per person, booking essential

Buffet Menu

Harira Soup

Consomme with chickpeas & lentils

Tahini Salad (V)

Roast aubergines, sesame dressing

Moroccan Salad (V)

Spiced couscous with sweet potatoes & roast vegetables

Fatouch (V)

Mixed diced vegetables with crunchy garlic pitta cubes

Hummus (V)

Crushed chickpeas, sesame, cream, cumin & garlic

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### Lamb Tagine

Lamb casseroled with coriander, ginger & cinnamon, sultanas & apricots

### Chicken Agadir

Tender marinated chicken drumsticks, caramelised onions, toasted almonds & raisins

### Beef Marrakesh

Diced beef with white haricot beans & harissa

### Fish Casablanca

Roasted fish, vegetables, green olives, apricots, raisins, coriander

### Tangier Filo Pastry (V)

Cottage cheese filled filo pastry, mushrooms and spinach

### Jewelled Rice (V)

Slow braised rice, pistachios, almonds & cranberries

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Baklava

Layers of filo pastry, sweet spiced nuts & fruit

Hallawa

Buckwheat, caramelised butter, Madagascan vanilla praline crunch

Butter Choux Fingers

With nuts, honey and coconut dust

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Moroccan green tea



/LesCotils

Les Cotils Centre, L'Hyvreuse, St Peter Port, GY1 1UU  
01481 727793

reception@lescotils.com

www.lescotils.com



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