



LORD'S TAVERNERS  
Giving young people a sporting chance



restaurant

## MOROCCAN TASTING EVENING

Prosecco Reception with canapes at 6:15, Dinner at 7pm

### Roasted vegetable soup \*

With garlic & herb flatbread

*Lorgeril Picpoul, Les Mouettes*

### Griddled sardine on sour dough with rosemary & Scallop on black pudding with sage

*Snow Mountain Artisan Steen Chenin Blanc*

### Marinated lamb, beef kebab & Chicken b'stilla

with zesty broad beans & zaalouk

*Nabygelegen Red Scaramanga*

### Orange & cardamom cake with olive oil ice cream

*Late Harvest Vistamar Moscatel Chile*

**£50 per head all inclusive**

All prices inclusive of VAT

\* Dishes are prepared in areas where they may come into contact with nuts.

\* Suitable for vegetarians

