

# MARAY Christmas

*Got any allergies?  
Let us know!*

## GROUPS

£30pp // £35pp with dessert



## CHRISTMAS MEZZE

*For the table to share with warm pitta*

**HUMMUS** (ve)  
pomegranate, chermoula

**BOQUERONES**  
sumac, lemon

**HOT DIPS & PICKLES** 🌶️  
(ve)  
zhug, harissa, pickled  
chilli, Moroccan carrots,  
sumac onions

**OLIVES** (ve)  
  
**BABA GHANOUSH** (ve)  
melon seeds,  
raw tahini

## SMALL PLATES

*Pick any two plates per person from the list of Maray favourites below.  
These are served with salad, tabouleh, hummus & pickles for the table to share*

**MARAY SPROUTS**  
chestnut tahini, sherry  
vinegar, crispy kale (ve)  
(n)

**CHICKPEA DOPIAZA**  
crispy chickpeas,  
coriander (v) (ve available)

**XL PIGS IN BLANKETS**  
honey, butter, tamarind

**LAMB KOFTA**  
baba ghanoush, roasted  
onion, parsley (+3)

**SWEET POTATO**  
tahini, date balsamic,  
spring onion, chilli  
(ve)

**DISCO CAULIFLOWER**  
chermoula, harissa, yoghurt,  
tahini, pomegranate,  
parsley, almonds  
(v) (ve available) (n)

**TURKEY SHAWARMA**  
squash tershi, braised red  
cabbage, spiced cranberry

**SPICED LENTIL  
& RICE MEJADARA**  
local kale, crispy onions,  
chilli oil, raisins  
(ve)

**FRIED CHICKEN**  
fenugreek &  
ginger ketchup, pickles

**FALAFEL**  
hummus, tabouleh, harissa  
(ve)

**BRAISED CARROTS**  
black garlic tahini, sour  
grapes (ve)

**SEA BASS**  
tomatillo, charred corn,  
peas (+2.5)

**CRISPY POTATOES & PARSNIPS**  
parsley toum (ve)

**FRIES**  
hummus, zhug  
(ve)

## DESSERTS

**STICKY TOFFEE PUDDING**  
Ras El Hanout honeycomb,  
toffee sauce, Chantilly

**MEDJOL DATE BREAD  
& BUTTER PUDDING**  
caramel, ice cream

**BAKLAVA CHEESECAKE**  
rose, pistachio, anglaise

**CHOCOLATE & COFFEE GANACHE**  
(ve)





Have yourself  
a very  
+ M A R A Y +  
Christmas  
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