MORO

CHRISTMAS SET MENU 2026
£75 PER HEAD; £85 WITH SPRITZ COCKTAIL
AVAILABLE FOR GROUPS OF 9 OR MORE
FROM 23RD NOVEMBER

SHARING STARTERS

Whipped humous, spiced lamb, cinnamon, pine nuts and flatbread
Braised chicory, Picos Blu sauce, toasted hazelnuts and lemon thyme
Charcoal grilled quail with winter tabbouleh and pistachio sauce
Charcoal grilled squid with harissa, rocket and lemon dressing
Ceviche with sea bream, bergamot, orange and cumin

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MAIN
each guest to choose one

Wood roasted pork belly with roasted vegetables and quince alioli
Roast duck fattee, jewelled rice, pomegranates, yoghurt and walnuts
Charcoal grilled lamb with slow cooked leeks, farika and hot mint sauce
Charcoal grilled sea bass with wood roasted beetroot,
braised chard and ajo blanco
Wood roasted cod with patatas pobres, bay and churrasco sauce
Mixed vegetable mezze – spiced labneh, baba ghanoush, Syrian lentils,
beetroot borani, siyez, jewelled rice, leeks with yoghurt, harissa potatoes,
braised fennel, crudites & flatbread

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DESSERT
each guest to choose one

Yoghurt cake with pistachios and pomegranate
Sherry trifle and toasted almonds
Malaga raisin ice cream with Pedro Ximenez sherry
Chocolate and apricot tart
Rosewater and cardamom ice cream