

A Feast to celebrate Megan and Martin's Wedding

To Start

Dips and Crudités
Baba ganoush topped with zatar
Coriander Humus
Cucumber and mint dip

Main Course

Lamb and date tagine
Butternut squash, chickpea and preserved lemon tagine
French bean, mange tout, hazelnut and orange salad
Courgette, lime and chilli salad
Cous cous



Dessert

Baklava
Flourless butterless chocolate orange and almond cake
Spiced carrot, almond, coconut and pistachio cake served with rose water cream



Share your wedding memories

#waterpalace



TASTE THE LOVE
thapale home cooking