

GROUP BOOKING FORM

Date Booking for:

Booking in the Name of/ Company Name:

E-mail address _____

Telephone Number: _____

Number of Covers: _____

Belly Dancer Requested: Yes No

This does not apply to those booking for New Year Eve or a Friday night. Parties over 15 free belly dance entertainment will be provided.

**£45 Paid for Belly Dancer: Yes No

Deposit required £5 per head.

Deposit: £ _____

Cash Credit/Debit Card

Closed Christmas Day, Boxing Day and New Years Day.

To ensure that we cater for everyone's needs, could you please tell us if anyone has any special dietary requests:

For groups of more than 4 persons
Please complete & return the
Group Booking Form overleaf with
Your Menu Choices

Thank You

If there is anything else you would like to add to your festive menu then please take a look at our main menu



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Azouma



From the following list please indicate your group's menu choices:-

Quantity

Starters

Grilled Halloumi (v) _____

Azouma mix Mezze _____

Taktouka king prawn _____

Taktouka minced lamb _____

Mains

Turkey Tagine _____

Lamb Tagine _____

Sea bass fillet _____

Couscous Royal _____

Vegetarian Couscous _____

Dessert

Baklava _____

Ice Cream _____

Filo Cake _____

Peach Tart _____

Cheesecake _____



Azouma

Christmas Menu

*An ideal choice
For individual and group
Bookings*

Sunday – Thursday (Midweek)

3 course meal for £22.95 per person

2 course meal £18.95 per person

Friday – Saturday (Weekend)

3 course meal for £25.95 per person

2 course meal £21.95 per person

Starter

Grilled Halloumi (V)

Served with tabouleh salad, olives, humous and homemade bread.

Azouma mix Mezze

A selection of our hot mezze including; kibbeh, sam-bousek and chicken Briwat, served with hummus, lebneh, olives and homemade bread.

-Vegetarian version available upon request (V)

Taktouka King Prawns

King prawns served with tomato, peppers and aubergine in olive oil, garlic and Moroccan herbs and homemade bread.

Taktouka Mince Lamb

Grilled mince lamb served with tomato sauce, mixed peppers, aubergines, ginger and garlic and homemade bread.

Mains

Lamb Tagine

Lamb Tagine served with Prunes, Apricots, Caramelized pears and choice of side dish either rice, couscous or spicy Moroccan potato wedges.

Couscous Royal

Couscous cooked with raselhanout, butter ghee served with flavoured Chickpeas, mixed vegetables, and skewers of lamb, chicken and kefta.

Turkey Tagine with Tfaya.

Our slow cooked turkey Tagine in herbs, garlic, raselhanout served with, coriander, caramelized shallot, raisins and baby carrots. Your choice of couscous, rice or Moroccan potatoes.

Sea bass fillet

Oven cooked sea bass fillet served with baked cherry tomatoes, potatoes and Taktouka sauce.

Vegetarian Couscous (V)

Couscous cooked with raselhanout, butter ghee served with flavoured Chickpeas, mixed vegetables and grilled halloumi.

Desserts

Homemade Baklava

Individual Ice Cream,

Vanilla ice cream served with chocolate coulis and sprinkled with nuts.

Homemade orange filo cake

Orange flavor shredded filo pastry cake served with honey and nuts.

Lemon peach tart served with vanilla ice cream.

Peach and lemon flavoured tart served with vanilla ice cream.

Homemade cheesecake

Individual mango and orange cheesecake served with chocolate coulis.