

PERSIAN NEW YEAR DINNER WEDNESDAY 25TH MARCH @ THE MISTLEY THORN

THIS PERSIAN NEW YEAR MENU IS CREATED BY CHEF DAVID RIZBAF-NAUBARI, ONE OF OUR THORN TEAM. DAVID COMES FROM AN IRANIAN PERSIAN BACKGROUND ON HIS FATHERS SIDE AND HAS DEVELOPED A PASSION FOR ENCOURAGING THE POPULARITY AND AWARENESS OF PERSIAN CUISINE, WHAT IT IS AND HOW DELICIOUS IT CAN BE!

STARTERS

ALL SERVED WITH HOUSE-MADE LAVASH

KOOKOO-YE SABZI (PERSIAN HERB FRITTATA) WITH SHIRAZI SALAD

DOLME-YE BARG-E MO (STUFFED VINE LEAVES) WITH GARLIC, DILL AND CUCUMBER YOGURT

MINI KABAB KOOBIDEH (MINCED LAMB KEBAB) WITH PERSIAN PICKLES

MAINS

ALL SERVED WITH SABZI POLOW (PERSIAN HERB INFUSED RICE) AND FRESH SALAD

KHORESHT - E GHORMEH SABZI (LAMB, BEAN AND HERB STEW)

BANDARI MARINATED SALMON FILLETS

BADERJAN (WOOD GRILLED AUBERGINE) SKEWERS WITH SAFFRON YOGURT

DESSERTS

WALNUT BAKLAVA WITH CARDAMON ICE-CREAM

SAFFRON INFUSED RICE PUDDING WITH ROSE PETALS

ALMOND INFUSED CAKE WITH PISTACHIO CREAM

£29.95