



THE MISTLEY
THORN
RESTAURANT & ROOMS

Persian New Year Menu 21st March

This Persian New Year menu is created by chef David Rizbaf-Naubari, one of our Mistley Thorn team. David comes from an Iranian Persian background on his father's 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

Mini Jewelled Lamb Kofte with a Garlic, Cucumber and Coriander Dip

Persian Herb Frittata with Shirazi (Tomato and Red Onion) Salad

Fresh House Made Dolmades (Stuffed Vine Leaves) Served with Warm Lavash Flatbread

Mains

Ghormeh Sabzi (Lamb, Herb and Bean Stew)

Bandari Marinated Local Fish Skewer

Wood Grilled Aubergine Chermoula

All Served with Traditional Persian New Year Rice Infused with Green Herbs and Fresh Persian Dressed Salad

Desserts

Almond and Walnut Baklava with Cardamom Ice Cream

Saffron Infused Rice Pudding with Shaved Almonds and Persian Rice Cookies

Hazelnut and Pistachio Cake with Rose Infused Cream

Two Course £16.95 / Three Course £19.95