

An evening with Saima Khan

On Arrival

Rose & Pomegranate Fizz

Warm flatbread with za'atar oil

Spring Mezze

Mast-o-Khiar

strained yoghurt with cucumber, dried rose, walnut and fresh mint

Herb Frittata / Kuku Sabzi

packed with spring herbs, barberries and walnuts

Whipped Feta, Broad Bean & Smoked Almond Lavash

whipped feta spread, crushed broad beans, smoked almonds,

fresh mint, finished with a drizzle of lemon oil

The Centrepiece

Morassa Polo

jewelled saffron rice with Norfolk lobster and prawn, sweet peas, broad beans, dill and rose

Saffron & Lemon Potatoes

golden baby potatoes slow-roasted with saffron butter, preserved lemon and flaked sea salt

Shirazi Salad

finely diced cucumber, tomato, red onion, fresh mint and parsley,

dressed with verjuice and dried rose

Roasted Cauliflower with Saffron & Barberry Glaze

caramelised edges, jewelled with barberries and toasted pistachios

Spinach, Walnut & Pomegranate Salad

tender baby spinach, toasted walnuts, jewelled pomegranate seeds, thinly sliced red onion,

dressed with a pomegranate molasses and orange blossom vinaigrette

To Finish

Orange Blossom & Rose Strawberry Cheesecake

light, set cheesecake infused with orange blossom and rose water,

topped with macerated seasonal strawberries

Saffron Tea

brewed with cardamom and a curl of dried orange peel

Mini Baklava

pistachio and rose, honey-drenched