

IBIBIS

SHOWTIME MENU

ANTIPASTI

V ONION & THYME SOUP WITH AMARETTI & GOAT'S CHEESE CRUMBLE
SEA SALT & ROSEMARY FOCACCIA

GREENLAND PRAWNS & CRAYFISH COCKTAIL, RASPBERRY & MARIE ROSE SAUCE,

V BUTTON MUSHROOMS WITH CREAM & GARLIC, RUSTIC BREAD

DUCK LIVER PARFAIT WITH SPICED DRY FRUIT COMPOTE
MINI MULTIGRAIN LOAF

SUNFLOWER SHAPED RAVIOLI FILLED WITH POACHED SALMON MOUSSE
CRAB VELOUTE, MARINATED CHERRY TOMATOES & ROCKET

LARGE YORKSHIRE PUDDING WITH THYME & ONION GRAVY

SECONDI

28 DAYS MATURED ROASTED BEEF SIRLOIN SERVED WITH ROAST POTATOES,
VEGETABLES, YORKSHIRE PUDDING & ROASTING JUS

SLOW COOKED LAMB SHANK IN ROSEMARY & RED WINE SAUCE
MUSHROOMS, BALSAMIC SHALLOTS
CAVOLO NERO PESTO & HORSERADISH MASH

GRILLED SEABASS WITH SAFFRON CHOWDER
SAUTEED SPINACH, PARSLEY NEW POTATOES

CRISPY SLOW ROASTED HALF DUCK WITH HONEY & ALMONDS,
ROASTING JUS & STEAMED VEGETABLES

GRILLED SKEWER OF SWORDFISH, TUNA, KING PRAWN & SCALLOPS
DUSTED WITH "SCILIAN STYLE" HERBED BREADCRUMBS
LEMON OLIVE OIL & MIXED SALAD (£10 Suppl)

V HALF MOON CALZONE PIZZA FILLED WITH GRILLED VEGETABLES
& BURRATA MOZZARELLA, SPICY TOMATO SAUCE & GREEN LEAF SALAD

LA DOLCE VITA

TRADITIONAL RICH CHRISTMAS PUDDING WITH AMARETTO CREAM SAUCE

WARM CHOCOLATE SPONGE, CHOCOLATE FUDGE SAUCE
WITH CHOCOLATE ICE CREAM

ITALIAN PANDORO BREAD & BUTTER PUDDING, LIMONCELLO SCENTED CUSTARD

"AMARENA" CHERRY RIPPLE & BURBON VANILLA ICE CREAM,
CRANBERRY PUREE & CHANTILLY CREAM SERVED IN A WAFER BASKET

WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH YOUR HEADWAITER.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL N.B. SERVICE AND TIPS ARE FULLY DISTRIBUTED TO OUR EMPLOYEES
26TH AND 30TH DECEMBER