



TEAM BIBIS VI DA IL BENVENUTO

PROSECCO COCKTAIL ON ARRIVAL

APPETISER

V BOCCIOLO ALLA BURRATA, CARCIOFI E PESTO DI POMODORO
Tartlet Filled with Burrata Mozzarella, Marinated Artichoke & Sun Dried Tomato Pesto

ANTIPASTI

CARPACCIO DI ANGUS CON RUCOLA E PARMIGIANO
Marinated Thinly Sliced Beef Carpaccio,
Rocket & Parmesan, French Dressing & Berry Balsamic Reduction

PROSCIUTTO TOSCANO E PERLE DI MOZZARELLA DI BUFALA
Finest Cured Tuscan Ham with Buffalo Mozzarella Pearls
& Basil Extra Virgin Olive Oil Dressing

TONDI ALL'ASTICE E FILETTI DI SAN MARZANO
Large Pasta Parcels Filled with Lobster Meat,
In San Marzano Tomato Sauce with Garlic & Parsley

SECONDI

CONTROFILETTO DI ABERDEEN ARROSTO ALLA MOSTARDA ANTICA
Roasted Aberdeen Beef Sirloin (served pink)
With Brandy, Grain Mustard & Slow Cooked Shallot Sauce, Colcannon Mash

AGNELLO CON PORCINI AL PROFUMO DI TARTUFO
Sous Vide Rump of Lamb (served pink)
With Porcini Mushroom Roasting Jus & Truffled Crushed Potatoes

BRANZINO CON CREMA DI SCAMPI E PATATE
Grilled Sea Bass with Langoustine Bisque & Seaweed,
Lemon & Thyme Rosti Potatoes

ALL SERVED WITH SEASONAL VEGETABLES

DOLCI

MOUSSE DI CASTAGNE CON CUORE DI CIOCCOLATO
Milk Chocolate Glazed Chestnut Mousse, Dark Chocolate Heart, Apricot Jelly, Cinnamon Gel

PACCHERO ALL'ANANAS E CREMOSO AL MALAGA
Pineapple Carpaccio with Star Anise Cream,
Strawberry Marinated Pineapple Chunks, Rum & Raisin Ice Cream

MILLEFOGLIE AL LIMONCELLO E FRUTTI DI BOSCO
Layered Puff Pastry Filled with Limoncello Cream,
White Chocolate Shaving & Winter Berry Coulis

CAFFÉ & PASTICCINI

Selection of Teas or Coffees with House Made Petit Fours

BUON ANNO!