



BIBIS ROYAL ASCOT DAY

ENJOY A WELCOME DRINK & CANAPES ON ARRIVAL

Antipasti

GAMBERONI E AVOCADO

Grilled king prawns, tomato and avocado salsa, lime and chilli dressing (GFA)

ROSE DI BRESAOLA

Cured beef with Grana padano foam, balsamic pearls, rocket pesto (GFA)

RAVIOLI CAPRI

Buffalo mozzarella ravioli, tomato and basil sauce with smoked mozzarella and aubergines (V)

INSALATA DI ASPARAGI

Steamed asparagus with baby spinach and almond salad, goat's cheese crumbles
Lemon and olive oil dressing (V | VGA)

Secondi

TAGLIATA DI PICANA ALLE VERDURE

Roasted Angus Beef (served pink), with grilled vegetables salsa and Parmesan leaves (GFA)

BRANZINO CROCCANTE AL LIMONE

Sea bass fillet with lemon and herbs crust, beurre blanc

ANATRA AL BALSAMICO

Duck breast (cooked pink) with roasted figs and balsamic sauce (GFA)

POLLO BUFALINO

Pan fried chicken breast, Parma ham, Bufalo mozzarella, tomato and basil sauce (GFA)

~ ALL SERVED WITH STEAMED VEGETABLES, NEW POTATOES, OLIVE OIL & SEA SALT ~

RISOTTO ALLO ZAFFERANO

Carnaroli rice with saffron, sautéed portobello mushrooms, "Parmesan fonduta" (VGA | GFA)

~ SPINACH AND ROMAINE SALAD WITH ITALIAN DRESSING ~

La Dolce Vita

A SELECTION OF HOUSE MADE

Italian biscuits, chocolate truffles and sweet treats

Choice of Tea & Coffee

V – Vegetarian | VG – Vegan | GF – Gluten Free Adaptable

WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH YOUR HEADWAITER.

