

BIBIS

Oro Wedding Menu

£60pp INCLUDES A THREE-COURSE MEAL, TEA, COFFEE & A HALF A BOTTLE OF WINE

PRIMI PIATTI

(GFA) PROSCIUTTO DI PARMA
DRY CURED 24 MONTH PARMA HAM, ROSEMARY & SEA SALT FOCACCIA

(GFA) COCKTAIL DI GAMBERI
PRAWN COCKTAIL WITH CAMPARI MARIE ROSE MAYO
PRAWN CREVETTE & GRANARY BREAD

(VG) PORTOBELLO VEGANO
BAKED THYME & GARLIC PORTOBELLO MUSHROOM, HUMMUS,
SPICY SAUTEED SPINACH & SPINACH PESTO

(GFA) PÂTÉ DI ANATRA ALL'ARANCIA
VELVETY DUCK LIVER PARFAIT, ORANGE & ONION, MARMELADE WITH TOASTED GRANARY BREAD

(V) FUNGHI PRATAIOLI
BUTTON MUSHROOMS, CREAM & GARLIC WITH ARTISAN BREAD

(GFA) (V) CAPRINO ALLE CILIEGIE
GRILLED GOAT'S CHEESE, HONEY BALSAMIC DRESSING & BLACK CHERRY COMPOTE

SECONDI PIATTI

(GFA) MANZO ALLA DIANE
HEREFORD ROAST BEEF (COOKED PINK), MUSHROOMS, MUSTARD & BRANDY CREAM SAUCE

(GFA) BRANZINO CINQUE TERRE
SEA BASS FILLET IN A LOBSTER & PRAWN SAUCE

POLLO VESUVIO
PAN FRIED CHICKEN BREAST, HOT & SPICY 'NDUJA SALAMI & FIOR DI LATTE MOZZARELLA

PORCHETTA E CAPESANTE
PORK BELLY WITH BLACK PUDDING, KING SCALLOPS, HOLLANDAISE, APPLE BALSAMIC GLAZE

TAGLIATA DI PICANHA
8oz ANGUS PICANHA STEAK WITH TOMATO & CHIMICHURRI SALSA

~~~~ ALL THE ABOVE SERVED WITH POTATOES & SEASONAL VEGETABLES ~~~~

(V) TORTELLONI AL PESTO  
SPINACH & RICOTTA TORTELLONI WITH BASIL PESTO, PECORINO CHEESE & TOASTED PINE NUTS  
SERVED WITH MIXED SALAD & ITALIAN DRESSING

### PICCOLA PASTICCERIA WITH TEA OR COFFEE

A SELECTION OF BIBIS HOMEMADE DESSERTS TO SHARE

### *Additional Extras*

WELCOME DRINKS RECEPTION | A TOAST TO THE HAPPY COUPLE | CELEBRATION CAKE  
PLEASE ENQUIRE FOR OPTIONS & PRICES

(V) vegetarian | (VG/A) vegan (adaptable) | (GF/A) gluten free (adaptable) | Please mention when ordering. We are unable to guarantee the absence of allergens in our menu items. A discretionary 10% service charge will be added to the bill.  
FROM JULY 2023