

IBIBIS

FESTIVE & SHOWTIME MENU | 1st to 24th DECEMBER 2021

ANTIPASTI

(^{GFA}) PRAWN COCKTAIL WITH MARIE ROSE SAUCE

(^{GFA}) DUO OF DUCK & CHICKEN LIVER PATE.
APPLE & SAMBUCA CHUTNEY. PAN BRIOCHE

(V) RAVIOLI PASTA PARCEL FILLED WITH FOUR CHEESES.
SPINACH & BECHAMELLE SAUCE & ROASTED ALMONDS

(V) CLASSIC BUTTON MUSHROOMS WITH CREAM & GARLIC. RUSTIC BREAD

(VG) (^{GFA}) RED LENTIL & QUINOA SOUP WITH ROSEMARY CRUTONS

SECONDI

(^{GFA}) ROAST TURKEY BREAST. SAGE & CUMBERLAND SAUSAGE STUFFING.
CHIPOLATA. ROASTING JUS & CRANBERRY PORT COMPOTE.
SEASONAL VEGETABLES & ROASTED POTATOES

(^{GFA}) ROAST ANGUS BEEF (SERVED PINK).
MIXED VEGETABLES WITH CHESTNUT MUSHROOM SAUCE & ROSEMARY POTATOES

(^{GFA}) SEA BASS FILLETS. SAFFRON & CLAM CHOWDER.
SAUTEED LEEK & POTATOES

(^{GFA}) 12oz GRILLED SIRLOIN OF BEEF.
CRACKED BLACK PEPPER SAUCE. CRISPY HERB POTATOES (£11 Supplement)

(^{GFA}) GRILLED KING PRAWNS. GARLIC BUTTER. CHERRY TOMATOES.
CHILLI & STEAMED JASMINE RICE (£11 Supplement)

PIZZA CHORIZO E N'DUJA

POMODORO & BURRATA MOZZARELLA. HOT & SPICY CHORIZO. N'DUJA SOFT SALAMI & BASIL

(V) QUADROTTI PASTA PARCEL. FILLED WITH RICOTTA & SPINACH. ROAST VEGETABLE. TOMATO & BASIL
RAGOUT WITH BUFFALO MOZZARELLA
MIXED SALAD & ITALIAN DRESSING

(VG) PUFF PASTRY PANZEROTTO FILLED WITH PORTOBELLO MUSHROOM.
SPINACH. VEGAN MOZZARELLA. BORLOTTI BEANS WITH TOMATO. GARLIC & CHILLI SAUCE.
MIXED SALAD & ITALIAN DRESSING

LA DOLCE VITA

CLASSIC RICH CHRISTMAS PUDDING. BRANDY & ORANGE SAUCE. MULLED APPLE COMPOTE

DARK CHOCOLATE SPONGE. CHOCOLATE FUDGE SAUCE. CLOTTED CREAM ICE CREAM

PANETTONE BREAD & BUTTER PUDDING. RUM & RAISIN CREMA PASTICCERA

(VG) (^{GFA}) VANILLA ICE CREAM. WHIPPED CREAM.
CHOCOLATE & MINT SAUCE. WAFER BISCUIT

'GFA' gluten free adaptable - please make your waiter aware if you want the dish to be gluten free.
V - Vegetarian | VG - Vegan | We cannot guarantee the absence of allergens in our menu items.
Please ensure you make your waiter aware of any allergies you may have when ordering.