



# NEW YEAR'S MATINÉE MENU

PROSECCO COCKTAIL ON ARRIVAL

*Auguri Di Buon Anno, Team Bibis*

## ANTIPASTI

SPUMA DI SALMONE E PROSECCO (GFA)

Oak Smoked Salmon and Prosecco Parfait, Seaweed Nori Butter, Rye Bread

RAVIOLI AL RAGU DI CERVO

Black Cracked Peppercorn & Pecorino Cheese filled Ravioli,  
Venison Ragout, Dark Chocolate

LINGOTTO DI MIELE E FORMAGGIO (V) (GFA)

Layered Dolcelatte & Mascarpone Cheese, Honey & Orange,  
Balsamic Beetroot, Pane Carasau

(GFA) MOSAICO DI TONNO

Seared Tuna Carpaccio, Pickled Fennel, Soy & Olive Oil Dressing, Baby Basil

## SECONDI

ANATRA AL CALVADOS (GFA)

Gressingham Duck Breast, Calvados Roasting Jus, Caramelised Bramley Apples

MANZO ARROSTO AL VINO ROSSO (GFA)

Roasted Angus Beef (served pink) Woodland Mushrooms & Red Wine Sauce

BRANZINO AI GAMBERI E AGRUMI (GFA)

Roasted Seabass Fillet, Seared Tiger Prawns, Tarragon & Citrus Hollandaise

ALL THE ABOVE SERVED WITH SEASONAL VEGETABLES & POTATOES

VELE AL TARTUFO (VGA) (V)

Ravioli Filled with Black Truffle & Taleggio, Saffron Vellutata, Parmesan Crisp  
Served with Sauteed Spinach with Garlic & Chilli

## DOLCI

FONDENTE AL CIOCCOLATO

Hot Rich Dark Chocolate Sponge Pudding, Honeycomb Ice Cream & Chocolate Sauce

DIPLOMATICA ALLA CREMA DI AMARENE

Puff Pastry & Lemon Sponge Layers with Sour Cherries in a Classic Pastry Cream

FROLLA AL MIRTO E MERINGA FLAMBE (GFA)

Sweet Shortcrust Pastry with Blackcurrant Mousse & Sorbet, Soft Burned Meringue

CHOICE OF SELECTED TEA OR COFFEE WITH PASTICCINO

V - VEGETARIAN | VG(A) - VEGAN (ADAPTABLE) | GF(A) - GLUTEN FREE (ADAPTABLE)

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