

BIBIS

Oro Wedding Menu

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

PRIMI PIATTI

PROSCIUTTO DI PARMA (GFA)

Dry Cured 24 Month Parma Ham, Rosemary & Sea Salt Focaccia

COCKTAIL DI GAMBERI E SALMONE (GFA)

Prawn & Smoked Salmon Cocktail with Campari Marie Rose Mayo
& Toasted Granary Bread

INSALATA VIOLETTA (GFA) (VGA)

Goat's Cheese, Beetroot, Endive
& Romaine Lettuce, Pears, Toasted Almonds & Balsamic Olive Oil Dressing

PÂTÉ DI ANATRA AL VIN DOLCE (GFA)

Duck Liver Parfait with Sweet Marsala Wine, Onion & Bitter Orange Marmalade
with Toasted Granary Bread

FUNGHI PRATAIOLI (V)

Button Mushrooms In A Cream & Garlic Sauce served with Artisan Bread

CALAMARI CROCCANTI

Crispy Calamari & Courgette with House Made Tartare Sauce

SECONDI PIATTI

MANZO ALLA DIANE (GFA)

Herford Roast Beef (Cooked Pink), Mushrooms, Mustard & Brandy Cream Sauce

BRANZINO ALLA MARINARA (GFA)

Sea Bass Fillet with Prawns, Clams & Mussels in Marinara Tomato Sauce

POLLO VESUVIO (GFA)

Pan Fried Chicken Breast, Hot & Spicy 'Nduja Salame & Fior Di Latte Mozzarella

PORCHETTA E CAPESANTE

Pork Belly with Black Pudding, King Scallops, Hollandaise, Apple Balsamic Glaze

TAGLIATA DI PICANHA (GFA)

10oz Angus Picanha Steak with Tomato & Chimichurri Salsa

ALL THE ABOVE SERVED WITH POTATOES & SEASONAL VEGETABLES

RISOTTO ASPARAGI E MASCARPONE (GFA) (VGA)

Carnaroli Rice with Asparagus, Roasted Cherry Tomato & Mascarpone Cream
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.