



# Bibis Wedding Menu

£65PP INCLUDES A DELUXE THREE COURSE MEAL, TEA, COFFEE AND A HALF BOTTLE OF WINE

## ~~~ PRIMI PIATTI ~~~

### RAVIOLI CAPRI (V)

Ravioli pasta filled with buffalo mozzarella tomato and basil sauce, smoked mozzarella, aubergines

### PANCETTA DI MAIALE (GFA)

Honey glazed crispy pork belly with apple and chilli sauce

### ZUPPA DI POMODORO LA BELLA DI SAN MARZANO (V | GFA | VGA)

San Marzano tomato, basil and burrata mozzarella soup with sea salt focaccia

### COCKTAIL DI GAMBERI E SALMONE (GFA)

Prawn and smoked salmon cocktail with Campari Marie Rose mayo toasted granary bread

### SALMONE AFFUMICATO (GF)

House smoked salmon with balsamic beetroot and Bloody Mary mayo

### PROSCIUTTO DI PARMA (GFA)

Dry cured 24-month Parma ham with creamy "stracciatella" cheese,  
Rosemary and sea salt focaccia

## ~~~ SECONDI PIATTI ~~~

### MANZO AL TARTUFO (GFA)

Hereford roast beef (cooked pink) with cream of wild mushrooms and truffle  
topped with parmesan shavings

### BRANZINO ALLA MARINARA (GFA)

Sea bass fillet with prawns, clams and mussels in marinara tomato sauce

### POLLO PARMIGIANA (GFA)

Pan fried chicken breast with aubergines, basil, tomato sauce and smoked Fior di Latte mozzarella

### ANATRA ALLE CILIEGIE (GFA)

Seared duck breast (cooked pink) with orange honey glaze and black cherry

### BRASATO DI MANZO

Slow cooked Angus beef with mushrooms, balsamic onions, and red wine sauce

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

### RISOTTO ALLO ZAFFERANO (V | VGA | GFA)

Saffron risotto with sautéed portobello mushrooms and parmesan fonduta  
Served with endive and rocket salad, balsamic dressing

## ~~~ PICCOLA PASTICCERIA WITH TEA OR COFFEE ~~~

MINI TRILOGY OF OUR DESSERT

### *Additional Extras*

WELCOME DRINKS RECEPTION | A TOAST TO THE HAPPY COUPLE | CELEBRATION CAKE

Please enquire for options and prices

(V) vegetarian | (VG/A) vegan (adaptable) | (GF/A) gluten free (adaptable) | Please mention when pre-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  
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# CUSTOMIZE YOUR WEDDING MENU

*To further enhance the special occasion. we offer a selection of Premium wines and additional dishes to complement your dining experience  
Please select from items below for an additional charge*

## ~~~ PREMIUM WINE ~~~

*An addition charge of £10pp*

VERMENTINO SILENZI BIANCO  
Clean notes of apple, pear, citrus and herbs

PINOT BIANCO, JOSEPH HOFSTATTE  
Fruit with finesse, showing apples and minerality

CABERNET SAUVIGNON, CASTEL FIRMIAN, MEZZACORONA  
Intense and complex with sweet fruit

VALPOLICELLA CLASSICO, BONACOSTA, MASI  
Soft, plum and dried fruits

## ~~~ PRIMI PIATTI ~~~

GAMBERI ALLA DIAVOLA (GFA) (£4 SUPPLEMENT)  
Tiger prawns, garlic butter and chilli sauce with focaccia bread

CARPACCIO DI ANGUS (GFA) (£4 SUPPLEMENT)  
Thinly sliced raw beef carpaccio, creamy burrata cheese, rocket leaves with truffle olive oil dressing

CAPELANTE ALLA N'DUJA (GFA) (£4 SUPPLEMENT)  
King scallops seared in garlic butter, hot and spicy 'nduja salami and parsley breadcrumb

## ~~~ SECONDI PIATTI ~~~

TOURNEDOS ROSSINI (GFA) (£10 SUPPLEMENT)  
Roast angus beef fillet (served pink), duck and truffle parfait, wild mushrooms and red wine

GAMBERONI REALI AL COCCO (GFA) (£6 SUPPLEMENT)  
Spicy butterfly king prawns, tangy lime and coconut sauce

~~~ THE ABOVE SERVED WITH SEASONAL VEGETABLES AND POTATOES ~~~

RAVIOLI ALL'ASTICE (GFA) (£6 SUPPLEMENT)  
Ravioli pasta filled with lobster, king prawn, garlic, chilli and cherry tomato sauce  
Served with endive and rocket salad, balsamic dressing

*As part of your Wedding Package.  
you will be invited for a complimentary Menu tasting*