

BIBIS
FESTIVE MENU
25 NOVEMBER | 24 DECEMBER

~ Antipasti ~

LOBSTER AND PRAWNS RAVIOLI WITH SHELLFISH VELLUTATA AND CHIVES

DUCK LIVER PÂTÉ WITH BLOOD ORANGE, CRANBERRY AND STAR ANISE CHUTNEY
TOASTED BRIOCHE BREAD (GFA)

ROASTED RED PEPPER AND LENTIL SOUP, PARMESAN "FONDUTA" AND FOCACCIA CROUTONS (GFA | VGA)

SAUTÉED MUSHROOMS AND TRUFFLE WITH FONTINA CHEESE ON TOASTED ARTISAN BREAD (V | GFA)

GRILLED GOAT'S CHEESE WITH APRICOT, AMARETTO AND THYME COMPÔTE (V | GFA)

~ Secondi ~

ROAST TURKEY CROWN WITH SAGE AND SHALLOT JUS, CRISPY PANCETTA (GFA)

ROAST BEEF WITH FOREST MUSHROOMS AND PORCINI CREAM SAUCE (GFA)

THE ABOVE ARE SERVED WITH HONEY & THYME CARROTS, SAUTÉED BRUSSEL SPROUTS, CRISPY KALE & ROSEMARY POTATOES

SEA BASS FILLET WITH SHRIMPS AND LIMONCELLO BUTTER SAUCE
SERVED WITH CHERVIL AND CAPERS CRUSHED POTATOES (GFA)

8oz BEEF FILLET STEAK WITH A THREE-PEPPERCORN SAUCE (GFA)
SERVED WITH SKIN-ON FRIES (£15 SUPPLEMENT)

PECORINO ROMANO AND PEAR RISOTTO, FINISHED WITH CRISPY PARMA HAM (GFA | VA | VGA)
SERVED WITH ROMAINE AND ROCKET SALAD, BALSAMIC DRESSING

~ La Dolce Vita ~

DARK CHOCOLATE SPONGE WITH WARM CHOCOLATE SAUCE AND BUTTERSCOTCH ICE CREAM (V)

MASCARPONE AND VANILLA CHEESECAKE, MINCE PIE FILLING, CRANBERRY AND TOASTED ALMONDS

BANANA AND CHOCOLATE ICE CREAM WITH STICKY TOFFEE CRUMBS,
MULLED CARAMEL SAUCE AND WHIPPED CREAM (VGA | GFA)

VA – Vegetarian Adaptable | VGA – Vegan Adaptable | GFA – Gluten Free Adaptable.
Please make your waiter aware if you would like to adapt the dish. While we cannot guarantee
allergen absence, please let your waiter know of any allergies when placing your order.
Please note a discretionary 10% service charge will be added to your bill.