

BIBIS
FESTIVE MENU
26 DECEMBER | 3 JANUARY

~ 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 ~

BIBIS SPECIAL ROAST SELECTION (GFA):

ROAST TURKEY CROWN | ANGUS BEEF (PINK) | LEG OF LAMB (PINK) | PORK BELLY AND BLACK PUDDING.

*THE ABOVE ARE SERVED WITH LARGE YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL VEGETABLES AND RICH GRAVY *

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.