

IBIBIS

Gold Wedding Menu

£40pp includes a two course meal, teas, coffees & petit fours and half a bottle of house wine.
Available Tuesday to Friday 12pm - 5pm

PRIMI PIATTI

(V) RAVIOLONI BUFALINA

Filled with Grilled Vegetables, Tomato Sauce & Buffalo Mozzarella

(VG & ^{GFA}) MINISTRA ALLA SPIRULINA E POMODORI CANDITI

Pea & Spirulina Soup with Candied Tomato, Garlic & Mascarpone Bruschetta

(^{GFA}) PÂTÉ DI ANATRA AL MANDARINO

Duck & Port Parfait, Mandarin & Cinnamon Chutney, Brioche Bread

(V) FUNGHI PRATAIOLI ALL' AGLIO

Button Mushrooms, Cream, Garlic, Rustic Bread

(V & ^{GFA}) CAPRINO ALLA ZUCCA E AMARETTI

Grilled Goat's Cheese, Roasted Butternut Squash, Amaretti Crumbs, Honey Balsamic Dressing

FRITTO DI CALAMARI E ZUCCHINE

Golden Fried Calamari & Courgette, Tartare Sauce

SECONDI PIATTI

(^{GFA}) ARROSTO DI MANZO ALLA DIANA

Roast Angus Beef (served pink) Brandy & Mushroom Sauce, Rosemary Potatoes

(^{GFA}) BRANZINO ALL'ACQUA PAZZA

Grilled Sea Bass Fillets, Potatoes, Olives, Thyme & Tomato Sauce

(^{GFA}) POLLO ALLA BOSCAIOLA

Chicken Breast, Melange of Wild Mushrooms, Cream Sauce with Steamed Basmati & Wild Rice

PANCETTA DI MAIALE ALLE MELE

Crispy Pork Belly with Honey Glazed Apple, Black Pudding, Hollandaise, Balsamic Jus with Parmesan Mash

(^{GFA} & V) PENNE ALLA BELLA DI SAN MARZANO

Pasta with San Marzano Tomatoes, Oregano & Creamy Mozzarella Fior di Panna

(VG) PORTOBELLO ALLA WELLINGTON

Portobello Mushroom & Spinach Wellington, Green Lentil & Basil Sauce

TEA, COFFEE & PETIT FOURS

ADDITIONAL EXTRAS:

Individual Desserts £5pp | Welcome Drinks Reception £5pp
A Glass to Toast the Happy Couple £5pp | Celebration Cake

(V) VEGETARIAN (VG) VEGAN (GFA) GLUTEN FREE ADAPTABLE | PLEASE ASK YOUR WAITER FOR HALAL OPTIONS
WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT
THE MENUS WILL BE CHANGED SEASONALLY | BOOKING AND PRE ORDERING IS ESSENTIAL | PLEASE NOTE WE ADD A 10% SERVICE CHARGE ON OUR BILLS.