

BIBIS ROYAL ASCOT RACE DAY

16th June 2022 | £70

ON ARRIVAL ENJOY COMPLIMENTARY PIMMS ON THE 'LAWN'

PRIMI PIATTI

(GFA) INSALATA DI MARE
PRAWNS, MUSSELS, CALAMARI, CLAMS & QUEEN SCALLOPS, LEMON, CHILI & PARSLEY MARINATA

(GFA) ROSE DI MANZO
THINLY SLICED, BLACK PEPPER SEARED BEEF FILLET, SUMMER TRUFFLE & PECORINO DRESSING

(V) TORTELLI AGLI ASPARAGI
ASPARAGUS FILLED TORTELLONI, SHALLOT BUTTER SAUCE

(GFA) GAMBERI AL CAMPARI
MARINATED PRAWNS & PAPAYA COCKTAIL, CAMPARI MARIE ROSE SAUCE

(VGA) TORTINO AL CAPRINO
QUINOA, GOAT'S CHEESE & SPINACH TART, PINE NUTS, PESTO DRESSING

SECONDI PIATTI

(GFA) ARROSTO DI MANZO DIANA
HEREFORD 28 DAY DRY AGED ROAST BEEF (SERVED PINK), BRANDY, CREAM & MUSHROOM SAUCE

(GFA) SALMONE AL PEPE ROSA
PINK PEPPERCORN, DILL & LIME CRUSTED SALMON, ASPARAGUS & HOLLANDAISE SAUCE

(GFA) ANATRA ALLE CILIEGIE
SEARED DUCK BREAST (SERVED PINK), BLACK CHERRIES, ORANGE & HONEY GLAZE

~ ALL ABOVE SERVED WITH STEAMED VEGETABLES & ROAST POTATOES ~

(VGA) PARMIGIANA VARIEGATA
BAKED AUBERGINES, ROAST PEPPERS & COURGETTE, BUFFALO MOZZARELLA, SAN MARZANO TOMATO & BASIL
SERVED WITH ENDIVE & BABY SPINACH SALAD

RAVIOLI ALLE CAPESANTE
FILLED WITH SCALLOPS & PRAWNS, SAUTEED IN LANGOUSTINE VILLA ROSA SAUCE
SERVED WITH ENDIVE & BABY SPINACH SALAD

LA DOLCE VITA

ECLAIR NOCCIOLA E CARMELLO
ECLAIR FILLED WITH CARAMEL CHEESECAKE, HAZELNUT CREAM, CARAMELISED HAZELNUT

(GFA) MERINGATA AI MIRTILLI
BLUEBERRY ETON MESS, CRUNCHY MERINGUE, VANILLA CHANTILLY CREAM

CROSTATA CIOCCOLATO
CHOCOLATE & COFFEE TART, CHOCOLATE CAVIAR

(GFA) COPPA DI GELATO BIBIS
FRESH STRAWBERRIES, MORELLO CHERRIES, STRAWBERRY ICE CREAM, STRAWBERRY SAUCE & WHIPPED CREAM

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COFFEE & TEA WITH LIMONCELLO CHOUX

V - Vegetarians | VGA - Vegan Adaptable | GFA - Gluten Free Adaptable

Please note that 'GFA' & 'VGA' dishes are adaptable - please make your waiter aware so they can be adapted to be GF & VG.
We are unable to guarantee the absence of allergens in our menu items. Please enquire with management