



BIBIS ROYAL ASCOT LADIES DAY

WELCOME DRINK AND CANAPÉS ON ARRIVAL

Antipasti

GAMBERONI AL CERFOGLIO

Grilled king prawns, bisque and chervil velouté, served with warm garlic-kissed bread (GFA)

ROSE DI BRESAOLA

Cured beef with Grana Padano foam, balsamic pearls, rocket pesto (GF)

RAVIOLI DI BUFALA

Filled with buffalo mozzarella, tomato and basil sauce, marinated semi cured tomatoes, buffalo ricotta, oregano olive oil (V)

INSALATA DI ASPARAGI

Steamed asparagus with baby spinach and almond salad, goat's cheese crumble lemon and olive oil dressing (V | VGA)

Secondi

ARROSTO DI MANZO

Roasted Angus beef (served pink), with grilled vegetables salsa and Parmesan "fonduta", rocket leaves (GF)

BRANZINO CON GAMBERI DI FIUME

Sea bass fillet with crayfish in a lemon, pink peppercorn & herbs beurre blanc (GFA)

ANATRA REALE

Pan fry Gressingham duck breast (cooked pink) with quince & balsamic glaze (GFA)

POLLO VALDOSTANA

Pan fried chicken breast, Fontina cheese, Parma ham, sage & butter sauce (GFA)

~ ALL SERVED WITH STEAMED VEGETABLES, NEW POTATOES, OLIVE OIL & SEA SALT ~

RISOTTO AL TALEGGIO

Carnaroli rice with saffron, sautéed portobello mushrooms, Taleggio cheese (VGA | GFA)
Served with sautéed garlic & chilly spinach

La Dolce Vita

A SELECTION OF HOUSE MADE
Italian biscuits, chocolate truffles and sweet treats

Choice of Tea & Coffee

V – Vegetarian | VG – Vegan | GF – Gluten Free Adaptable

WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH YOUR HEADWAITER.

