

# BIBIS

## Oro Wedding Menu

£60pp INCLUDES A THREE-COURSE MEAL, TEA, COFFEE & A HALF A BOTTLE OF WINE

### PRIMI PIATTI

PROSCIUTTO DI PARMA  
DRY CURED 24 MONTH PARMA HAM, ROSEMARY & SEA SALT FOCACCIA

(GFA) COCKTAIL DI GAMBERI AL CAMPARI  
PRAWN COCKTAIL WITH CAMPARI & MARIE ROSE MAYO

(VG) PORTOBELLO VEGANO  
BAKED THYME & GARLIC PORTOBELLO MUSHROOM, HUMMUS,  
SPICY SAUTEED SPINACH & SPINACH PESTO

(GFA) PÂTÉ DI ANATRA ALL'ARANCIA  
VELVETY DUCK LIVER PARFAIT, ORANGE & ONION, MARMELADE WITH TOASTED GRANARY BREAD

(V) FUNGHI PRATAIOLI ALL' AGLIO  
BUTTON MUSHROOMS, CREAM & GARLIC WITH ARTISAN BREAD

(GFA) (V) CAPRINO ALLE CILIEGIE E BALSAMICO  
GRILLED GOAT'S CHEESE, HONEY BALSAMIC DRESSING & BLACK CHERRY COMPOTE

### SECONDI PIATTI

(GFA) ARROSTO DI MANZO AL PEPE NERO  
ROAST ANGUS BEEF, BRANDY, CREAM & CRACKED BLACK PEPPER SAUCE

(GFA) BRANZINO CON VELLUTATA D'ASTICE  
SEA BASS FILLET IN A LOBSTER & PRAWN SAUCE

POLLO VESUVIO  
PAN FRIED CHICKEN BREAST, HOT & SPICY N'DUJA SALAME & FIOR DI LATTE MOZZARELLA

PORCHETTA E CAPESANTE  
PORK BELLY WITH BLACK PUDDING, KING SCALLOPS, HOLLANDAISE, APPLE BALSAMIC GLAZE

TAGLIATA DI PIKANHA  
8oz ANGUS PIKANHA STEAK WITH TOMATO & CHIMICHURRI SALSA

*ALL THE ABOVE SERVED WITH POTATOES & SEASONAL VEGETABLES*

RAVIOLI VILLA ROSA  
SALMON FILLED RAVIOLI SAUTEED IN LANGOUSTINE SAUCE & CHERRY TOMATOES  
SERVED WITH MIXED SALAD & ITALIAN DRESSING

### PICCOLA PASTICCERIA WITH TEA OR COFFEE

A SELECTION OF BIBIS HOMEMADE DESSERTS TO SHARE

### *Additional Extras*

WELCOME DRINKS RECEPTION | A TOAST TO THE HAPPY COUPLE | CELEBRATION CAKE  
PLEASE ENQUIRE FOR OPTIONS & PRICES

(V) vegetarian | (VG/A) vegan (adaptable) | (GF/A) gluten free (adaptable) | Please mention when ordering. We are unable to guarantee the absence of allergens in our menu items. A discretionary 10% service charge will be added to the bill.