

IBIBIS

CELEBRATION MENU

CHOICE OF TWO COURSES £25pp OR THREE COURSES £30pp

Available for parties of 10 or more when all members of the party are dining from the same menu

If ordering a GFA dish please make this aware to your waiter - dishes marked as GFA must be adapted to be gluten free.

Please ensure you make your waiter aware of any allergies you may have.

PRIMI PIATTI

(VG) PIZZA ALL' AGLIO E POMODORO

Roasted Garlic, Napoli Tomato Sauce, Oregano

(VG & ^{GFA}) MINISTRONE CLASSICO TOSCANO

Mixed Vegetable & Bean Soup with Focaccia Bread

(^{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, House Made Tartare Sauce

SECONDI PIATTI

STINCO DI AGNELLO AL RABBARBERO

Slow Cooked Lamb Shank with Rhubarb, Garlic, Basil, Balsamic & Honey Sauce with Olive Oil Mashed Potato

(^{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, Roasting Jus with Parmesan Mash

(^{GFA}) STRACOTTO DI MANZO AL VINO ROSSO

Slow Cooked Angus Beef, Red Wine Sauce, Mushrooms, Balsamic Onions with Parmesan Mash

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

Penne Pasta with San Marzano Tomatoes & Oregano

(VG) PIZZA VARIEGATA

Pomodoro & Vegan Cheese, Aubergine, Courgette, Bell Peppers, Tomato, Garlic & Oregano

LA DOLCE VITA

COPPA DI GELATO CIOCCOLATISSIMO

Madagascar Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Caramel Fudge, Chocolate Sauce & Whipped Cream

TIRAMISÚ AL LIMONCELLO

Lady Finger Biscuits Soaked in Limoncello Syrup, Layered with Mascarpone Mousse, Caramelised Lemon Zest

(^{GFA}) CRÈME BRÛLÉE ALLA VANIGLIA DEL MADAGASCAR

Madagascar Vanilla Crème Brûlée, Raspberry Sorbet with Light Tuile

(VG & ^{GFA}) COPPETTA TRE SORBETTI

Mango, Raspberry & Passion Fruit Sorbet with Mixed Berries, Fruit Puree

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

V - VEGETARIAN - VG - VEGAN GFA - GLUTEN FREE ADAPTABLE | A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL (AW 19)