

IBIBIS

Magic Mike Night

£60PP INCLUDES ENTERTAINMENT, WELCOME DRINK AND A TWO COURSE MEAL

PRIMI PIATTI

- (GFA) (V) CAPRINO ALLE CILIEGIE
GRILLED GOAT'S CHEESE, HONEY BALSAMIC DRESSING & BLACK CHERRY COMPOTE
- (GFA) COCKTAIL DI GAMBERI
PRAWN COCKTAIL WITH CAMPARI & MARIE ROSE MAYO
- (V) TORTELLONI VERDI AL PESTO
SPINACH & RICOTTA TORTELLONI WITH BASIL PESTO,
PECORINO CHEESE & TOASTED PINE NUTS
- (VGA) (GFA) ZUPPA BELLA DI SAN MARZANO
SAN MARZANO TOMATO & BASIL SOUP WITH BURRATA MOZZARELLA, SEA SALT FOCACCIA
- (GFA) SFILACCI D'ANATRA
SLOW COOKED PULLED DUCK WARM SALAD, MIX LEAVES, CRISPY BACON & MUSHROOMS
WITH GRAIN MUSTARD MAYO

SECONDI PIATTI

- (GFA) MANZO ALLA DIANE
HEREFORD ROAST BEEF (COOKED PINK), MUSHROOMS, MUSTARD & BRANDY CREAM SAUCE
WITH ROASTED ROSEMARY POTATOES
- (GFA) BRANZINO CINQUE TERRE
SEA BASS FILLET IN A LOBSTER & PRAWN SAUCE WITH LEMON & PARSLEY
WITH CRUSHED NEW POTATOES
- (GFA) POLLO AL ROSMARINO
CHARGRILLED HALF SPATCHCOCK CHICKEN, LEMON, ROSEMARY & SEA SALT
WITH ROASTED POTATOES
- INSALATA DI POLLO "CAESAR"
GRILLED CHICKEN BREAST, ROMAINE LETTUCE, CRISPY PANCETTA BACON,
CROUTONS & AIOLI MAYO DRESSING
- (VGA) RISOTTO ALLO ZAFFERANO
CARNAROLI RICE WITH SAFFRON & GARDEN PEAS, PARMESAN CHEESE

CONTORNI

ALL SIDES £5 ADDITIONAL

- ROCKET & PARMESAN, AGED BALSAMIC DRESSING (GFA)
- SEASONAL MIXED SALAD (GFA)
- STEAMED VEGETABLES, OLIVE OIL & SEA SALT (GFA)
- PARMESAN & OLIVE OIL MASH (GFA)
- SPINACH SAUTÉED IN GARLIC, OLIVE OIL & LIGHT CHILLI (GFA)
- ZUCCHINI FRITTI
- SKIN-ON-FRIES - ADD TRUFFLE & PARMESAN £1.5
- SWEET POTATO FRIES