

B A B U C H O

GRADUATION

CELEBRATIONS



3 COURSE DELUXE MENU £26.95

Starters

FRENCH ONION SOUP

Served with homemade bread

OVEN ROASTED KING PRAWNS

Chilli & garlic butter
on tuscan bread

CRISPY FRIED SKINS (V)

Sweet chilli sauce & aioli

CALAMARI FRITTI

Crispy squid, roast garlic mayo

BRUSCHETTA (N)(V)

Cherry tomato, garlic, basil
& Pesto on tuscan bread

TEMPURA KING PRAWNS

With sweet chilli dipping sauce

Mains

SEABASS GREMOLATA

Lemon garlic & parsley rub
& Rosemary potatoes

CHICKEN MILANESE

Breaded chicken breast, Buffalo mozzarella cheese
& Spaghetti all'arrabiata

CRISPY DUCK

Confit duck leg with sticky
red wine sauce & potato puree

RIGATONI SALMON

Smoked salmon, lemon mascarpone,
Peas & asparagus

LINGUINE KING PRAWNS

Sautéed king prawns, chilli & garlic

PIZZA RUSTICA (N)(V)

Chargrilled vegetables, mozzarella,
Goats cheese, rocket & pesto

LEBANESE CHICKEN KEBAB

Flatbread, fries & yoghurt sauce

RISOTTO FUNGHI (V)

Mixed mushrooms, herb mascarpone
& Truffle oil

'8 HOUR' LAMB SHANK

With potato puree & mint gravy

RIGATONI & MEATBALLS

Beef meatballs & tomato ragu

KING PRAWN SKEWERS

Cajun spices, french fries

ROAST SALMON

Saffron risotto & gremolata

PIZZA PEPPERONI PICANTE

Pepperoni, peppers
& mozzarella

Dessert

VANILLA CHEESECAKE (N)

With amarena cherry sauce

DOUBLE PRESSED CHOCOLATE BROWNIE (N)

Mixed nuts with belgian chocolate sauce
& Vanilla ice cream

PANNA COTTA (N)

With peach compote
& homemade biscotti

CHOCOLATE TRUFFLES (N)

Our homemade Italian chocolate truffles
with amaretto liqueur & crushed amaretti biscotti

All meat weights are un-cooked. (V) denotes vegetarian dishes. (N) contains nuts or traces of nuts. Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. All prices are in £ and inclusive of vat.

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

BABUCHO

WHITE WINE

HOUSE

BABUCHO HOUSE WHITE Our table wine, suitable for a wide variety of dishes 125ML. 5.95 175ML. 6.50 BTL. 17.95
TREBBIANO, ITALY Notes of pear and apple, lively splash of lime zest 125ML. 5.95 175ML. 6.50 BTL. 18.95

PREMIUM HOUSE

PINOT GRIGIO, MALANDRINO, ITALY Clean with balanced flavours of Pear, stone fruit and lime 175ML. 6.95 BTL. 21.95
SAUVIGNON BLANC, THE FATHOMS, NZ Classic Marlborough. Gooseberry, cut grass and zest 175ML. 6.95 BTL. 23.95

CHARDONNAY, BIG BOMBORA, AUSTRALIA <i>New</i> BTL. 21.95 Cooked apple and vanilla
GAVI, VALLE BERTA, ITALY <i>Recommended</i> BTL. 24.95 Zesty lime and grapefruit. Dry and intense
WHITE RIOJA, CAMINO REAL, SPAIN <i>Recommended</i> BTL. 26.95 Rich, rounded and complex

FINE WINE

MACON VILLAGES, ELODIE DUPRES <i>New</i> BTL. 29.95 Unoaked burgandy, flavours of nectarine apple & citrus finish
SANCERRE, 'BERTHIER', LOIRE BTL. 39.95 Grapefruit and gooseberries leap from the glass

RED WINE

HOUSE

BABUCHO HOUSE RED Our table wine, suitable for a wide variety of dishes 125ML. 5.95 175ML. 6.50 BTL. 17.95
SANGIOVESE, ITALY Plummy with a hint of vanilla 125ML. 5.95 175ML. 6.50 BTL. 18.95

PREMIUM HOUSE

RIOJA, MONTE LAGARES, SPAIN Strawberry, redcurrant with subtle vanilla and spice 175ML. 6.95 BTL. 21.95
MALBEC, BEAUTE DE SUD, FRANCE The original Malbec. Deep, peppery and complex 175ML. 6.95 BTL. 23.95

MERLOT BRESICO, ITALY BTL. 21.95 Super smooth, plummy with hints of vanilla

MONTEPULCIANO, TORRE CERERE, ITALY BTL. 22.95 Distinctly Italian. Bursting with cherry, great with rich pasta dishes

PRIMITIVO, OLTRE PASSO, ITALY <i>Recommended</i> BTL. 23.95 Deep and dense. An unusual variety worth discovering

CHIANTI, GRATI "G", TUSCANY ITALY BTL. 24.95 The classic Chianti. Bursting with cherry and strawberry
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MALBEC, CAPILLA DE BARRO, MENDOZA, ARGENTINA BTL. 25.95 Drink with beef in all its guises, from steaks to stews

VALPOLICELLA, NEGRAR, ITALY <i>Recommended</i> BTL. 28.95 Bright red fruit, earth and exotic spice
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RIOJA RESERVA, BARÓN DE EBRO <i>New</i> BTL. 29.95 Luscious bramble and sweet spice

FINE WINE

AMARONE CLASSICO, VIGNETI DI ROCCOLO, ITALY BTL. 55.00 Brooding, deep and intense. Christmas cake, chocolate, sweet fruits and spice

SASSICAIA 2011, TUSCANY, ITALY BTL. 290.00 Needs no introduction.

CHAMPAGNE & PROSECCO

HOUSE PROSECCO 125ML. 6.95 BTL. 29.95
HOUSE PROSECCO ROSE BTL. 29.95
BABUCHO (HOUSE CHAMPAGNE) BTL. 39.00
VEUVE CLICQUOT NV BTL. 64.00
LAURENT-PERRIER ROSÉ NV BTL. 89.00
DOM PERIGNON BTL. 175.00
LOUIS ROEDERER CRISTAL BTL. 280.00
ARMAND DE BRIGNAC 'ACE OF SPADES' BTL. 360.00
MAGNUM (1.5LTR) BTL. P.O.A

ROSÉ

BABUCHO HOUSE ROSÉ Our table wine, suitable for a wide variety of dishes 125ML. 5.95 175ML. 6.50 BTL. 17.95
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HOUSE ZINFANDEL ROSÉ Bursting with red berry flavours 175ML. 6.95 BTL. 18.95
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TORRE ALTA PINOT GRIGIO ROSÉ, VENETO, ITALY BTL. 19.95 Crisp, dry and refreshing
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DRAUGHT BEERS

	HALF	PINT
AMSTEL (4.1%)	2.95	4.95
BIRRA MORETTI (4.6%)	2.95	4.95
HEINEKEN (5.0%)	2.95	4.95

