

Franco's Sample Christmas Menu 2018

Tables of 12-19 guests

Please create your own three option, three course bespoke menu for your guests to pre-select in advance of your event.

Tables of 20 guests or more

Please pre-select in advance one first, main and dessert course for all your guests to enjoy. We can, of course cater for any guests with specific dietary requirements. We can, of course cater for any guests with specific dietary requirements.

First course

- Burrata with roasted pumpkin, almond, balsamic vinegar & honey dressing 12
- Porcini mushroom salad with parmesan cheese & black truffle 16
- Cod stuffed baby pepper with spicy tomato sauce 14
- Crab salad with beetroot & avocado 16
- Seared tuna with artichoke & black olive 16
- Thinly sliced veal with apple, sultana & tuna sauce 14

Tartar & carpaccio

- Vegetable tartare with ricotta mousse & peppers coulis 12
- Beef carpaccio with rocket & parmesan 15
- Seabass & avocado tartare with bottarga & lemon 16
- Salmon tartare with apple & cucumber 15

Cured meats

- Selection of cured meats 16
 - Parma ham, salami, bresaola, capocollo*
- Parma ham with mozzarella or burrata 16
- Beef bresaola with rocket & parmesan 14

Pasta, risotto & soup

All long pasta dishes can be made with gluten free spaghetti 3 supplement

- Spelt , broccoli & mushroom soup with truffle 14
- Gratinated gnocchi with gorgonzola cheese & radicchio 16 / 22
- Lobster risotto 28 / 36
 - Please note the risottos take 20 minutes to prepare*
- Wild boar open raviolo 24
 - Please note the risottos take 20 minutes to prepare*

Main course

- Monkfish scaloppini with 'barba di frate' & white wine sauce 32
Pan fried fillet of seabass with lentils & parsley purée 36
Baked halibut with Swiss chard confit tomato & lemon 38
Pan fried beef fillet with spinach, glazed carrot & green peppercorn sauce 38
Venison fillet with spelt risotto, grilled polenta & morels mushroom 30
Osso Buco with saffron rice 'alla milanese' 28

From the grill

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| Organic salmon 24 | Organic baby chicken 22 |
| Swordfish 24 | Beef fillet 34 |
| Wild Seabass, fillet 34 | Beef rib eye 30 |
| Tuna 26 | Lamb cutlets 30 |

Vegetables, potatoes & salads

Sautéed with olive oil, garlic, chilli, butter or simply steamed

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| Spinach 6 | Broccoli 6 | Roast potatoes 6 |
| Fried courgette 7 | Green beans 5 | New potatoes 5 |

'On the bone'

For the below dishes a minimum party size of 10 guests applies;

- Rib of beef 36
Rack of veal 38
Whole suckling pig 32

Desserts

- Classic tiramisu 8.75
Clementine crème brûlée with cinnamon tuille 8.75
Apple crumble with mascarpone ice cream 8.75
Chocolate & caramel tartlet with orange ice cream 8.75
Rum baba with poached pear & Chantilly cream 8.75
Selection of Italian cheese 12
Homemade ice creams & sorbet 8
Affogato 7
Vanilla ice cream topped with espresso coffee
Petit fours 10

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum Wage before counting any tips or service charges you choose to pay