

# **Franco's Sample Christmas Menu 2016**

## **Tables of 12-18 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 course and dessert for all your guests to enjoy.

We can, of course cater for any guests with specific dietary requirements.

### **First course**

- Burrata with smoked aubergine & red onion 12
- Mushroom salad with radicchio & gorgonzola dressing 12
- Deep fried calamari with homemade tartar sauce 15 / 25
- Fresh hand-picked crab with avocado & tomato 15
- Seared octopus with cannellini beans, black olives & confit tomato 15
- Thinly sliced veal with apple, sultana & tuna sauce 14

### **Tartar & carpaccio**

- Octopus carpaccio with fennel, orange & capers 14
- Beef carpaccio with rocket & parmesan 15
- Marinated salmon with avocado 14
- Beef tartar with quail egg, croutons & salad 15

### **Cured meats**

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

### **Pasta, risotto & soup**

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

- Artichoke soup with langoustine 14
- Borlotti bean soup with chilli oil 12
- Crab & lemon risotto 20 / 24  
*Please note the risottos take 20 minutes to prepare*
- Risotto with sausage & lentils 20 / 24  
*Please note the risottos take 20 minutes to prepare*

## Main course

- Pan fried seabass with barley, saffron & clams 34  
Oven baked halibut with globe artichokes & black olives 30  
Pan fried monkfish with black rice & chili pumpkin 30  
Pan fried beef fillet with polenta & porcini mushroom 34  
Roast lamb leg with 'salsa verde', & winter vegetables 26  
Venison with celeriac purée, red cabbage & fondant potato 28

## From the grill

- |                   |                             |
|-------------------|-----------------------------|
| Organic salmon 22 | Organic chicken paillard 18 |
| Swordfish 22      | Beef fillet 32              |
| Wild Seabass 32   | Beef rib eye 28             |
| Tuna 24           | Lamb cutlets 26             |

## Vegetables, potatoes & salads

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

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

## 'On the bone'

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

- Rib of beef 27  
Rack of veal 28  
Whole suckling pig 29

## Desserts

- Classic tiramisu 8.5  
Sicilian cannolo with pistachio ice cream 8.5  
Orange carrot & almond cake ice-cream 8.5  
Apple crumbled tartlet with caramel ice cream 8.5  
Chocolate crème brulee with tuille 8.5  
Selection of Italian cheese 12  
Homemade ice creams & sorbet 6  
Affogato 6  
*Vanilla ice cream topped with espresso coffee*  
Petit fours 10