

## Franco's Restaurant, London



61 Jermyn Street, London, SW1Y 6LX

This cornerstone of the St. James's restaurant scene has been serving its affluent diners with classic Mediterranean cuisine since 1946. Elegant green awnings announce your arrival at the Edwardian building, while the stylish period interior is comfortable and welcoming within. Specials include radicchio and taleggio risotto and monkfish ai tre purée with aubergine, carrots and spinach.

### **3 course Christmas menu from £35 per person**

#### **MENU A**

***3 courses £35.00 per person***

***4 courses £40.00 per person***

#### **First course**

*Individually priced at £8.00 each*

Beef carpaccio with parmesan & baby spinach  
Baby octopus salad with garlic new potatoes & crisp bread  
Pan fried goat's cheese with French beans & sun-dried tomato

#### **Soup & Pasta**

*Priced at £10.00 each*

Pumpkin soup with sage in "Pastella"

Gratinated maccheroni with smoked ricotta  
Tagliolini with squid & cherry tomatoes

**Main course**

*Priced at 18.00 each*

Braised lamb shank with potato purée  
Pan fried place with leeks & lobster sauce  
Roast turkey with Italian stuffing, roast potatoes & vegetables

**Dessert**

*Priced at £6.00 each*

Mandarin mouse with spicy chocolate sauce  
Tuscan "Bomboloni" filled with limoncello cream  
Apple & walnut tart with vanilla ice-cream

**MENU B**

**3 courses £40.00 per person**

**4 courses £45.00 per person**

**First course**

*Priced at £9.00 each*

Seared tuna with crunchy vegetables & soya dressing  
Venison meatballs with a light tomato sauce  
Buffalo mozzarella with escapece courgettes & roasted peppers

**Pasta & Soup**

*Priced at 12.00 each*

Borlotti soup with cheese croutons & spicy virgin olive oil  
Venison Ravioli with Rosemary sauce  
Risotto with clams & prawns

**Main course**

*Priced at £24.00 each*

Venison saddle with grilled polenta & blueberry sauce  
Pan fried sea bass with porcini mushrooms & potato purée

Grilled king prawns with Sardinian cous cous & muscles

**Dessert**

*Priced at £7.00 each*

Hot chocolate fondant with vanilla ice-cream  
Traditional Christmas pudding with brandy cream  
Panettone terrine with orange sauce

**MENU C**

**3 courses £45.00 per person**

**4 courses £55.00 per person**

**First course**

*Priced at £12.00 each*

Crab salad with tomato & avocado  
Game terrine (hare & partridge) with apple compote  
Fish platter, oysters, sea truffle, prawns, lobster & mussels

**Pasta & risotto**

*Priced at 14.00 each*

Tagliolini with white truffle  
Green trofie with Lobster & light tomato sauce  
Risotto with champagne & caviar

**Main course**

*Priced at 26.00 each*

Tuscan Fiorentina steak with braised potato & Barolo sauce  
Roasted whole wild sea bream with creamy potato  
Whole lobster 'alla Catalana'

**Dessert**

*Priced at 10.00 each*

Chestnut mousse with caramelised Sharon fruit  
Mandarin soufflé  
Cheese plate

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