



THE FRANKLIN
RESTAURANT

Christmas Lunch

Three Courses £90

Welcome Glass of Sparkling Wine

STARTERS

Aberdeen Angus Tartare e Tartufo Nero

Aberdeen Angus Beef Tartare with Black Truffle

[Ce] [M] [Mu]

Merluzzo Carbonaro

Poached Black Cod, Purple Cauliflower, Lard

[Ce] [F] [Mu] [SD]

Barbabietole, Caprino Caramellato & Balsamico

Salt Baked Beetroot, Caramelised Goat Cheese, and Balsamic Reduction

[Ce] [M] [Mu] [SD] **V**

MAINS

Tacchino Farcito con Castagne e Salsa ai Frutti Rossi

Stuffed Turkey with Chestnuts, Greens, and Berry Sauce

[Ce] [M] [Mu] [SD]

Cernia Arrosto, Cavolo Nero e Limone

Roasted Stone Bass, Black Cabbage, and Lemon Sauce

[Ce] [F] [Mu] [SD]

Bistecca di Sedano Rapa

Celeriac Steak, Celeriac Cream, and Roasted, Pickled Celeriac

[Ce] [Mu] [SD] **VE**

DESSERTS

Trilogia al Cioccolato

Chocolate Trilogy with Smoked Whiskey Ice Cream

[Ce] [E] [M] [Mu] [S] **V**

Panettone Fatto in Casa

Homemade Panettone with Oranges, White Chocolate, and Pistachio

[Ce] [E] [M] [Mu] [N] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have.
A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan
ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN,
[M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE.

All menu items are subject to change according to seasonality and market availability.