



THE FRANKLIN
LONDON

Festive Season Set Menu

2 Course £45 per person

3 Course £55 per person

STARTERS

Polenta 'Concia'

polenta taragna, sautéed wild mushrooms and Toma cheese

Polpo scottato, polenta cruda e capperi

slow cooked octopus, polenta powder, corn cream and capers

Vitello tonnato con caramello al limone

sliced veal loin, tuna sauce and lemon caramel

MAINS

Spezzatino di vitello

slow cooked veal served with green beans, peas and fresh broad beans

Tortelli di gallina

hen tortelli, parmesan fondue and lime zest

Riso radicchio e Gorgonzola

red chicory and Gorgonzola risotto

DESSERTS

Crème brûlée

with caramelised soft cream with wild berries

Soft chestnut mousse

with light Chantilly cream and rum flavour

La cassata ricotta

pistachio and chocolate dessert

PETIT FOURS

Selection of small pastries

STARHOTELS[®]
COLLEZIONE

*We cannot guarantee the absence of nuts in our dishes.
If you require any further information on food allergens, please contact us.
A discretionary service charge of 15% will be added to your bill.*



THE FRANKLIN
LONDON

Christmas Day Lunch Menu

£85 per person

Welcome glass of Champagne



Polpo, polenta cruda e capperi
grilled octopus, raw polenta and capers



Cappone tortelli nel loro brodo
Capon's tortelli cooked in their own broth



Filetto di manzo al vino rosso, ginepro e tuberi
beef tenderloin steak cooked in red wine, juniper and mix tuber



Cremoso di castagne di montagna, Chantilly leggera, profumato al rum
soft chestnut mousse, light Chantilly cream with rum flavour



Coffee or Tea
With panettone and Italian Christmas nougat

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THE FRANKLIN
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New Year's Eve Menu

£115 per person

Welcome glass of Champagne



Insalata russa
Russian salad



Zuppa di castagne carote e mascarpone
chestnut soup, bacon, carrot and mascarpone cheese



Raviolo di cotechino, crema di lenticchie
pork ravioli, lentil cream



Spalla d'agnello al vino rosso, topinambur e pepe rosa
lamb shoulder in red wine, topinambour and pink pepper



Cremoso al torrone con gelato alle nocciole del Piemonte
soft 'torrone' mousse with Piemonte hazelnut ice cream



Coffee or Tea
With panettone and Italian Christmas nougat

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