



Christmas Menu

2 Courses £22.95 - 3 Courses £26.95

Available from 1st December - 24th December

Starters

French Onion Soup

Black Pudding in a Whole Grain Sauce

Grilled Polenta with Portobello Mushrooms topped with Brie

Funghi Ripieni

Scallops with Garlic and Spinach in a Lemon Sauce

Duck Pate served with Granary Bread

Mains

Turkey Dinner with all the trimmings

Grilled King Prawns (crevettes) with Tempura Vegetables

Beef Cheeks Slow Cooked in a Red Wine Sauce

Ravioli di Zucca alla Crema di Formaggio di Capra

Any Pizza or Pasta

Desserts

Panettone with Brandy Custard

Meringue Nest with Berries

Chocolate Brownie

Christmas Pudding with Brandy Sauce

Pandoro Tiramisu

Cheese Board (£3 supplement)

Ice Cream

All Ice Cream £4.20

Coffees & Hot Drinks

Americano £2.35
A shot of espresso slowly infused with hot water to create a long black coffee

Espresso £2.25
A short invigorating shot of coffee with intense flavour

Cappuccino £2.80
A luxurious mix of espresso steamed milk and velvety froth.

Latte Macchiato £2.80
A wonderful fusion of espresso steamed milk and chocolate

Liqueur Coffee £5.10

Hot Chocolate £3.00
A delightfully indulgent combination of chocolate and steamed milk topped with milk froth

Tea £2.20
A cup of freshly brewed tea served with milk

Flavoured Tea £2.30

FRANCO'S

Desserts





Tartufo di Limoncello

Lemon ice cream with a runny lemon centre coated with crushed meringue.



Raspberry Pavlova

Gluten Free

A simply wonderful raspberry ice cream with fruit pieces piped on an Italian meringue base coupled with a raspberry puree and the creamiest of vanilla ices crowned with a light and crunchy meringue rosette.

Mango & Passionfruit Ice Cream Cheesecake

Gluten Free

A crunch base topped with a layer of a mix of ice cream and cheesecake, a soft mango and passionfruit sauce with mango pieces and finished with a chocolate decoration.



Profiteroles

Soft choux pastries filled with a superb Chantilly cream, all covered with chocolate cream.



Tiramisu

Alternate layers of liqueur soaked sponge and whipped cream delicately sprinkled with cocoa powder.



Torta Ricotta e Pistacchio v

Pistachio and ricotta cream between soft sponge, decorated with chopped pistachios and hazelnuts.



Blackberry & Apple Butter Crumble

Delicious Bramley apple and succulent blackberries topped with a crunchy butter crumble.

Chocolate Brownie (Gluten Free)

A classic, rich, chewy brownie made using the very best Belgian chocolate

£6.50



Torta al Cioccolato

Chocolate cake with fudge icing.

All Desserts £6.25

FRANCO'S

Sunday Menu (all day)

3 Course Menu £20.95

Starters:

Prawn Cocktail
Funghi Ripieni
Caprese Salad
Chicken Wings with chilli dip
Soup of the day served with crusty bread

Main Courses:

Roast of the Day
Chicken breast with peppercorn sauce
Fish of the Day
Any pizza or pasta

Desserts:

Tiramisu
Profiteroles
Apple Pie
Ice Cream

**Dishes may contain allergens. If you have any
Dietary requirements please speak
to a member of staff**



GARLIC BREAD & SIDES

Garlic Bread	£5.65
Garlic Bread Rosemary	£5.70
Garlic Bread Tomato	£5.70
Garlic Bread Messicana with tomato, onions and chilli	£5.95
Garlic Bread Mozzarella	£6.10
Garlic Bread del Pastore with stilton and mushrooms	£7.00
Garlic Bread with pancetta and rosemary	£7.35
Bruschetta	£7.25
Bowl Chips	£4.35
Side Salad	£5.15
Tomato, Red Onion & Basil Salad	£6.15
Fried Mushrooms	£5.45
Bowl Olives & Bread	£6.85

STARTERS

Soup of the Day	£6.15
Funghi Ripieni (v) Fresh mushroom stuffed with breadcrumbs, wine, parsley and garlic	£8.15
Funghi Stilton (v) As above, topped with Stilton Cheese	£8.35
Antipasto Di Terra Hors d'oeuvres plate filled with goodies served with crusty bread	£10.35
Prosciutto e Melone Seasoned melon topped with slices of Parma ham	£9.35
Melon Boat (v) Served with coulis sauce	£5.90
Calamari Romana Golden fried squid with tartare sauce	£9.25
Pate Della Casa Homemade liver pate served with garlic bread and cranberry sauce	£8.15
Fegatini Diavola Chicken liver in red wine, onions and chilli sauce	£8.15
Carpaccio Bresaola Slices of mountain cured beef topped with flakes of onion and fresh parmesan cheese.	£9.60
Prawn Cocktail Traditional dish served with bread	£8.35
Caprese Salad Slices of tomato, mozzarella, dressed with olive oil and Balsamic vinegar.	£8.15
Spare Ribs Slowly cooked in our secret BBQ sauce	£8.35
Salad Nicoise Chunky tuna salad, egg, olives, capes and anchovies	£8.35
Chicken Wings Spicy wings with chilli sauce	£8.15

PIZZA

All pizzas served with a base of tomato and mozzarella cheese.

Pescatora Prawns, tuna and garlic	£9.85
Napoli Olives and anchovies	£9.25
Funghi (v) Fresh slices of mushrooms.	£9.25
Margherita (v) Cheese and tomato	£8.90
Romana Ham and mushroom	£9.45
Franco A touch of everything, no seafood	£9.85
Calzone A folded pizza filled with a touch of everything, finished with tomato sauce.	£10.65
Salame Lots of spicy sausage	£9.45
Tropicana Ham, salami and pineapple	£9.45
Prosciutto Crudo Topped with Parma ham	£9.85
Vegetarian (v) Mushroom, onions, capers, olives and peppers	£9.45
Chicken and Sweetcorn	£9.45
Quattro Stagioni Ham, olive, mushroom and red onions	£9.85
Inferno Spicy beef, chilli and salami	£9.85
Oceano Salmon, prawns and lumpfish caviar	£10.65
Montanara Speck, stilton and rocket salad	£10.65

Gluten free option available for only £2.00 supplement

PASTA

Spaghetti Bolognese A classic!	£8.75
Cannelloni Pasta tubes filled with savoury meat and spinach	£9.85
Lasagna Classica	£9.85
Lasagna Vegetariana (v)	£9.85
Penne Al Salmone Tossed with smoked salmon, cream and tomato	£9.75
Penne Zingara Tomato, chilli and spicy salami	£9.75
Fettuccine Alfredo Smoked bacon, ham, tomato, cream and white wine	£9.75
Spaghetti Toscano Chicken, mushroom, tomato and cream	£9.75
Ravioli Porcini Pasta parcels filled with wild mushroom in Asparagus, cream, ham and porcini sauce.	£10.65
Tortellini Di Magro (v) Spinach and ricotta filled pasta in a cream and mushroom sauce.	£10.30
Tortellini Barbara Salami, stilton, chilli, onion in a cream and tomato sauce.	£10.55
Tortellini Franco Bolognese sauce, mushroom and cream.	£10.30
Tortellini Crema Mushroom, ham and cream	£10.30
Spaghetti Carbonara Pasta in a cream, bacon and egg sauce	£10.30
Spaghetti Meatballs Bolognese sauce, meatballs and cream	£10.30
Risotto Mare Mix seafood, tomato and cream	£10.65
Risotto Pollo & Funghi Chicken and mushroom risotto with cream and tomato base	£10.30
Gnocchi alla Sorrentina (V) Tomato and mozzarella sauce	£10.30
Lobster Ravioli casa Nostra Cherry tomatoes, garlic, Parsley	£12.55

Gluten free option and vegan mozzarella available for only £2.00 supplement

POLLO

All served with chef's potato of the day and fresh vegetables

Pollo Cacciatora Breast of chicken cooked in a rich tomato sauce, wine, peppers, onions and mushroom sauce.	£15.35
Pollo Milanese Bread crumbed breast of chicken	£15.35
Pollo Alla Crema Breast of chicken in mushroom and cream sauce	£15.35
Pollo Marsala Chicken breast in a marsala sauce with Parma ham and cheese	£15.35
Pollo Diana Chicken with onions, mushroom and French mustard sauce	£15.35
Pollo Diavola Chicken breast in a pepper, tomato and chilli sauce	£15.35
Pollo Stroganoff Chicken served on a bed of rice	£15.35
Vegetarian Stroganoff (v)	£13.65

For FRESH MEAT & FISH DISHES please see Specials on Blackboard

BAMBINI £9.15

Fish Goujons Home made fish fillet served with chips and peas.
Chicken Goujons Home made chicken fillet served with chips and peas.
Any 6" pizza
Any small pasta from the main menu
Soft drink
Ice Cream



FRANCO'S



244 Preston Road
Alston
Longridge
Preston
PR3 3BD

Telephone: 01772 782454

White Wines

House White Wine	75cl bottle	£18.95
	175ml Glass	£4.85
	250ml Glass	£6.65

Araia Pinot Grigio delle Venezie DOC	75 cl bottle	£20.95
	175ml Glass	£5.85
	250ml Glass	£7.80

Grape variety: Pinot Grigio
Elegant, clean and fruity on the nose with delicious notes of ripe peach and fresh fruit with a lightly spicy finish in the mouth.

Sauvignon IGT Sottovoce AD47	75 cl bottle	£22.95
	175ml Glass	£6.10
	250ml Glass	£7.95

Grape variety: Sauvignon
Bright straw yellow with gold and green reflections, with a green apple and elderflower bouquet. Dry and full bodied palate with a velvety finish.

Verdicchio dei Castelli di Jesi DOCG Classico	75 cl bottle	£22.95
	175ml Glass	£6.10
	250ml Glass	£7.95

Grape variety: Verdicchio
A delicate, fresh and fruity wine with light aromas of ripened apricot. Pleasant bitter sweet flavours of almonds and balanced acidity.

El Cadejo Chardonnay	£20.95
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Grape variety: Chardonnay
Pale yellow with hints of greenish tones. On the nose this wine has intense aromas of grapefruit, melon and gooseberry. Good volume with a light, sweet finish.

Gavi di Gavi DOCG "Conti di Alari"	£27.95
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A delicately aromatic and soft nose precedes a crisp and floral palate with peach undertones and well balanced structure

Rose Wines

House Rose Wine	175ml Glass	£4.85
	250ml Glass	£6.65

Zinfandel Rose Stallions Leap	£18.95
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A juicy Zinfandel rose bursting with ripe aromas of wild strawberries and raspberries, and a fresh, long finish.

Salento IGP Rosato "Rosalita"	£20.95
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A pale pink in colour with a delicate fruity and floral nose with a background hint of roses. In the mouth it is soft and easy drinking

Hanami Rose IGP Terre Siciliane	£25.95
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Intense and round taste with notes of sour cherry, peach, blackberries and tropical fruits such as lychees and grapefruit

Red Wines

House Red Wine	75cl bottle	£18.95
	175ml Glass	£4.85
	250ml Glass	£6.65

Montepulciano D'Abruzzo	75 cl bottle	£19.80
	175ml Glass	£5.95
	250ml Glass	£7.80

Grape variety: Montepulciano

A pleasant, easy drinking red wine from Chieti. Delicate aroma with fragrance of red fruits. Smooth, dry and medium bodied. Combines well with risotto, roast and grilled meats.

Merlot DOC Bio Vegan Sottovoce AD47	75 cl bottle	£23.95
	175ml Glass	£6.10
	250ml Glass	£7.95

Elegant, warm and full bodied this wine has a good length and persistence that leaves an enjoyable soft sensation on the palate.

Appassimento Rosso Puglia IGT Passo del Sud	£24.95
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Intense flavour of ripe fruits such as blackcurrant, blueberry and blackberry mixed with toasted spices. Soft and velvety with a lingering hints of red fruits.

Malbec Seleccion Argento Mendoza	£28.95
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Ruby red colour with light brick. Intense fragrance, distinctive and aristocratic. Taste is dry, velvety, soft, resinous and pleasantly vinous. Happily accompanies grilled meats, roasts, game and piquant cheeses.

Sparkling Wines

Prosecco DOC	£23.95
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Delightfully frothy sparkles with aromatic apple and pear flavours on the nose followed by a crisp palate of succulent fruits. Gently foamy, just off dry and possessing an enticing, bright finish.

Proseccino DOCG	200 ml	£7.20
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Semi sparkling, light and fresh with intense aromas of green apple and wisteria blossom.

Ferrari Maximum Blanc de Blancs Trentodoc, Trentino Italy	£49.95
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A Gold Award Winner (Champagne and Sparkling Wine World Championship 2019).
Grape Variety: 100% Chardonnay
Produced according to the regulations of the **metodo classico Trento D.O.C.** a process used by the finest Champagne houses

GARLIC BREAD & SIDES

Garlic Bread
 Garlic Bread Rosemary
 Garlic Bread Tomato
 Garlic Bread Messicana with tomato, onions and chilli
 Garlic Bread Mozzarella
 Garlic Bread del Pastore with stilton and mushrooms
 Garlic Bread with pancetta and rosemary
 Bruschetta
 Bowl Chips
 Side Salad
 Tomato, Red Onion & Basil Salad
 Fried Mushrooms
 Bowl Olives & Bread

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 Pollo Stroganoff Chicken served on a bed of rice £15.35
 Vegetarian Stroganoff (v) £13.65

Please see blackboard for special meat selection

PESCE Please see blackboard for Fresh Fish Selection

BAMBINI £8.65

Fish Goujons Home made fish fillet served with chips and peas.
 Chicken Goujons Home made chicken fillet served with chips and peas.
 Any 6" pizza
 Any small pasta from the main menu
 Soft drink
 Ice Cream

