



Queen Elizabeth Road · Enniskillen · Co. Fermanagh

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FRANCO'S RESTAURANT

HIGH CUISINE

Christmas Party Nights



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All menus available on our website
www.francosrestaurant.co.uk

LIVE JAZZ ON CERTAIN PARTY NIGHTS

Christmas Lunch Menu

SOUP OF THE DAY

Served with home-made bread

DEVILS HOT BREAD

Baked ciabatta, sweet chilli sauce, Italian ham and cheese with a pesto salad

CHARGRILLED CHICKEN SALAD

Served warm in a caesar dressing with croutons, bacon and parmesan cheese

GARLIC MUSHROOMS (v)

Button mushrooms served with a subtle garlic and herb sauce

TOMATO MOZZARELLA BRUCHETTA

Served with dressed side salad

PRAWN COCKTAIL

Tiger prawns with marie rose sauce

TRADITIONAL TURKEY AND GAMMON

Turkey and gammon served with restaurant potato and veg

10oz SIRLOIN STEAK*

Served with pepper sauce and fresh chips

RUMP OF FERMANAGH LAMB*

Marinated in honey and rosemary, wilted spinach, potato croquette and rich jus

SILVERHILL DUCK BREAST

Served with roasted winter veg, and a rich jus

CHILLI CHICKEN

Honey, chilli, garlic glazed breast of chicken and mixed rice

FISH OF THE DAY

Ask your server for details

RICOTTA AND SPINACH TORTELLINI (v)

Rich tomato pomodoro sauce

STICKY TOFFEE PUDDING HOMEMADE CHEESECAKE

COFFEE

£24.50 per person *supplement £4.50 on Sirloin Steak and Lamb
£10 deposit required per person to secure booking

Available from 12 noon to 3pm
(last orders must be in kitchen before 3pm no pre-orders)
(v) Vegetarian option

Christmas Party Menu

SPECIALITY SOUP

Served with home made bread

GOATS CHEESE AND SMOKED CHICKEN TARTE

Served with parmesan and seasoned leaves

CHARGRILLED CHICKEN SALAD

Served warm in a caesar dressing with croutons, bacon and parmesan cheese

GARLIC MUSHROOMS (v)

Button mushrooms served with a subtle garlic and herb sauce

DEEP-FRIED IRISH CHEESE

A selection of deep-fried Irish cheese served with a plum and mango sauce

THAI FISH CAKES

Salmon, crabmeat and smoked haddock on a bed of spicy noodles, chilli jelly

PRAWN COCKTAIL

Tiger prawns with marie rose sauce

TRADITIONAL TURKEY AND GAMMON

Turkey and gammon served with restaurant potato and veg

12oz DRY AGED SIRLOIN STEAK*

Served with a peppercorn sauce and chips

CHILLI CHICKEN

Honey, chilli, garlic glazed breast of chicken and mixed rice

SILVERHILL DUCK BREAST

Served with roasted winter veg, and a rich jus

SEARED SEABASS FILLET

Served with basil mash and lobster cream sauce

SEARED ORGANIC SALMON

Served on a bed of mashed potatoes with a prawn cream sauce

RUMP OF FERMANAGH LAMB

Marinated in honey and rosemary, wilted spinach, potato croquette and rich jus

RICOTTA AND SPINACH RAVIOLI (v)

In a rich tomato pomodoro sauce

SPECIALITY DESSERTS

COFFEE

£29.50 per person *supplement £5.50 on Sirloin Steak
£15.00 deposit required per person to secure booking

Available from 12 noon
(v) Vegetarian option