

FRANCELA

mediterranean grill and mezze



Party
MENU



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2 COURSES £25.95pp
3 COURSES £31.95pp

Starters

Soutzouki

Homemade dry and spicy sausage, served with french fries and salad

Tzatziki

Creamy strained yogurt mixed with shredded cucumber, garlic and dill, served with salad

Filo Pastry Rolls

Filled with feta cheese, mixed herbs and fresh parsley, served with salad

Hummus

Delicately spiced creamy hummus made with chickpeas and tahini, served with salad

Halloumi Cheese

Served with salad and bread

Mixed Sharing Platter with Mezze Starter and Mixed Grill

Available for parties over 10 people - ask a member of staff for more information

Mains

Chicken Guvec

Diced chicken casserole with tomatoes, peppers, mushrooms and onion, seasoned with herb, served with salad and cracked wheat

Kefte

Spiced lamb meatballs prepared with oriental spices and herbs, served with mesclun salad and cracked wheat

Vegetable Guvec

Casserole with eggplant, tomatoes, peppers, mushrooms and onion, seasoned with herbs, served with salad and cracked wheat

Pollo Al Pesto

Chargrilled chicken in cream, mushroom and pesto sauce, served with mesclun salad and cracked wheat

Pollo Alla Griglia

Marinated chicken breast, served with mesclun salad and cracked wheat

Chargrilled Lamb

Marinated lamb, served with mesclun salad and cracked wheat

Chargrilled Vegetables

Chargrilled tomatoes, onions, peppers, eggplant, served with mesclun salad and cracked wheat

Whole Sea Bream

Chargrilled sea bream, served with mesclun salad and sautéed potatoes

Desserts

Vegan Belgian Chocolate Cheesecake

A rich, vegan friendly, Belgian dark chocolate cream served on a dark cookie crumb base and finished with a layer of Belgian chocolate ganache

Lemon Tart

Fresh and creamy lemon panna cotta on a buttery biscuit base

Baklava

Layered pastry dessert made of filo pastry, filled with chopped nuts and sweetened with syrup

Chocolate Caramel Salted Torte

Crisp chocolate biscuit crumb infused with sea salt, layered with a blend of caramel and toasted hazelnuts, topped with a velvety smooth chocolate truffle mousse and decorated with golden amaretti crumbs

New York Cheesecake GF

Plain gluten free biscuit base topped with a luxury baked cheesecake

Ice Cream

Please ask for available flavours

10 people minimum - Pre-order & £10pp non refundable deposit required