



FRANCO'S
L O N D O N

Private Dining & Events Sample Menu July 2018

First course

- Mozzarella with peas & broad beans 12
- Ricotta & mint filled courgette flowers with a spicy tomato sauce 16
- English asparagus with Hollandaise sauce, poached egg & crispy pancetta 18
- Seared scallops with butternut squash & n'duja 18
- Salmon & beetroot tartar 16
- Fresh hand-picked crab with apple & cucumber 16
- Beef fillet carpaccio with rocket & parmesan 16
- Selection of cured meats 14
- Parma ham with rocket & melting Tomino cheese 14
- Vitello tonnato 16

Risotto & soup

- Onion & rosemary soup 8
- Broad bean, potato & rocket soup 12
- English asparagus risotto with black truffle 20 / 26
Please note the risottos take 20 minutes to prepare
- Cuttlefish risotto 18 / 24
Please note the risottos take 20 minutes to prepare

Main course

- Pan fried cod with leeks, peas & mussels 28
- Pan fried wild halibut with courgettes, peppers & aubergine 34
- Pan fried monkfish with spring vegetables 34
- Honey glazed duck breast with carrots & button onions 26
- Pan fried beef fillet with asparagus & truffle polenta 34
- Veal medallions, aubergine parmigiana asparagus & pancetta 36

Sharing dishes

Prices are per person

Roast rack of lamb with caponata & parsley sauce 28

For a minimum of 2 people

Roast rib of beef 28

For a minimum of 10 people

Roast rack of veal 28

For a minimum of 8 people

Roast whole suckling pig 28

For a minimum of 8 people

Roast milk fed kid goat 28

For a minimum of 8 people

Whole poached salmon 28

For a minimum of 8 people

Mixed grilled fish platter 28

For a minimum of 8 people

Mixed grilled meat platter 28

For a minimum of 8 people

From the grill

Organic salmon 22

Tuna 24

Seabass 28

Swordfish 24

Rump of lamb 26

Beef fillet (250gr) 34

Beef rib eye (250gr) 28

Veal chop 34

Vegetables, salads & potatoes

Sautéed with olive oil, garlic, chilli, butter or simply steamed

Spinach 5

Green beans 5

Broccoli 5

Green leaf salad 5

Peas & pancetta 6

Fried courgettes 6

English asparagus 9

Tomato & mozzarella 6

Roast potatoes 5

New potatoes 5

Mashed potato 5

Rocket & parmesan 6

Dessert

Classic tiramisu 8.75

Sicilian cannolo with Amarena cherry ice cream 8.75

Chocolate mousse with raspberries 8.75

Ricotta & pear cheesecake with chocolate ice-cream 8.75

Amalfi lemon tart with raspberry sorbet 8.75

Selection of Italian cheese 12

Homemade ice creams & sorbet 6

Affogato 7

Vanilla ice cream topped with espresso coffee

Petit fours 10

Cakes & desserts to share

Prices are per person

Fruit platter 8

For a minimum of 6 people

Cheese platter 8

For a minimum of 6 people

Classic tiramisu cake 8

For a minimum of 10 people

Croque-en-bouche 8

For a minimum of 10 people