



FRANCO'S
L O N D O N

Private Dining & Events Menu
Christmas 2016

Tables of 12-18 guests

Please create your own three option, three course bespoke menu for your guests to pre-select in advance of your event.

Tables of 20 guests or more

Please pre-select in advance one first, one main and one dessert for all your guests to enjoy on the day.

We can, of course cater for any guests with specific dietary requirements.

First course

- Burrata with smoked aubergine & red onion 12
- Mushroom salad with radicchio & gorgonzola dressing 12
- Deep fried calamari with homemade tartar sauce 15 / 25
- Fresh hand-picked crab with avocado & tomato 15
- Seared octopus with cannellini beans, black olives & confit tomato 15
- Thinly sliced veal with apple, sultana & tuna sauce 14

Tartar & carpaccio

- Octopus carpaccio with fennel, orange & capers 14
- Beef carpaccio with rocket & parmesan 15
- Marinated salmon with avocado 14
- Beef tartar with quail egg, croutons & salad 15

Cured meats

- Selection of cured meats 14
- Parma ham, salami, bresaola, capocollo*
- Parma ham with mozzarella or burrata 14
- Beef bresaola with rocket & parmesan 14

Risotto & soup

Artichoke soup with langoustine 14

Borlotti bean soup with chilli oil 12

Crab & lemon risotto 20 / 24

Please note the risottos take 20 minutes to prepare

Risotto with sausage & lentils 20 / 24

Please note the risottos take 20 minutes to prepare

Main course

Pan fried seabass with barley, saffron & clams 34

Oven baked halibut with globe artichokes & black olives 30

Pan fried monkfish with black rice & chili pumpkin 30

Pan fried beef fillet with polenta & porcini mushroom 34

Roast lamb leg with 'salsa verde', & winter vegetables 26

Pan fried venison with celeriac purée, red cabbage & fondant potato 28

(Please be advised our Game dishes may contain shot)

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 27

For a minimum of 10 people

Roast rack of veal 28

For a minimum of 8 people

Roast whole Sardinian suckling pig 29

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

Organic chicken paillard 18

Wild seabass 32

Beef fillet 32

Tuna 24

Beef rib eye 28

Swordfish 22

Lamb cutlets 26

Vegetables, potatoes & salads

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

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| Spinach 5 | Broccoli 5 | Roast potatoes 5 |
| Fried courgette 6 | Green beans 5 | New potatoes 5 |
| Mixed mushrooms 7 | Mashed potato 4.75 | Truffle mashed potato 7.5 |
| Tomato, basil & mozzarella 6 | Mixed green leaf salad 5 | |
| Rocket, parmesan & balsamic dressing 6 | | |

Dessert

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| Classic tiramisu 8.5 |
| Sicilian cannolo with pistachio ice cream 8.5 |
| Apple crumbled tartlet with caramel ice cream 8.5 |
| Orange & almond cake with zabaione ice cream 8.5 |
| Chocolate crème brûlée with tuille 8.5 |
| Selection of Italian cheese 12 |
| Homemade ice creams & sorbet 6 |
| Affogato 6 |
| <i>Vanilla ice cream topped with espresso coffee</i> |
| Petit fours 10 |

Cakes & desserts to share

Prices are per person

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| Fruit platter 8 |
| <i>For a minimum of 6 people</i> |
| Cheese platter 8 |
| <i>For a minimum of 6 people</i> |
| Classic tiramisu cake 8 |
| <i>For a minimum of 10 people</i> |
| Croque-en-bouche 8 |
| <i>For a minimum of 10 people</i> |