



FRANCO'S
L O N D O N

Private Dining & Events Menu

March 2017

First course

- Burrata with smoked aubergine & red onion 12
- Roasted goats' cheese with peppers & balsamic 12
- Pan fried diver scallops with celeriac & girolle mushrooms 18
- Fresh hand-picked crab with avocado & tomato concasse 15
- Seared octopus with a parsley veloute & potatoes 15
- Thinly sliced roast beef with grilled fennel & horseradish vinaigrette 15

Tartar & carpaccio

- Octopus carpaccio with fennel, orange & capers 14
- Beef carpaccio with black truffle, rocket & parmesan 18
- Marinated salmon with avocado 14
- Beef tartar with quail egg, croutons & salad 15

Cured meats

- Selection of cured meats 12
- Parma ham, salami, bresaola, capocollo*
- Parma ham with fried parmesan 14
- Beef bresaola with rocket & parmesan 12

Risotto & soup

- Watercress soup 10
- Winter minestrone 12
- Risotto with pumpkin, sage & gorgonzola 18 / 24
- Please note the risottos take 20 minutes to prepare*
- Porcini mushroom & black truffle risotto 18 / 24
- Please note the risottos take 20 minutes to prepare*

Main course

- Roasted cod with mussels, potatoes & tomato 26
- Pan fried seabream with chili chard, garlic & anchovies sauce 26
- Pan fried monkfish with 'barba di frate', cherry tomatoes, capers & oregano 30
- Roasted duck breast with lentils & crispy polenta 26
- Grilled rump of lamb with aubergine purée & shallots 28
- Pan fried venison with barley risotto & morel mushrooms 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 28
For a minimum of 10 people
- Roast rack of veal 28
For a minimum of 8 people
- Roast whole Sardinian 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

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| Organic salmon 22 | Organic chicken paillard 18 |
| Wild seabass 30 | Beef fillet 29 |
| Tuna 24 | Beef rib eye 24 |
| Swordfish 22 | Lamb cutlets 24 |

Vegetables, potatoes & salads

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

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

Classic tiramisu 8.5
Sicilian cannolo with pistachio ice cream 8.5
Custard filled profiteroles with hot chocolate sauce 8.5
Orange & almond cake with zabaione ice cream 8.5
Amalfi lemon tart with raspberry sorbet 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

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>