



FRANCO'S
L O N D O N

Franco's Christmas Menu 2017

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 course, one main course and one dessert for all your guests to enjoy.

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

First course

Burrata with cherry tomato coulis & baby aubergine 12

Glazed baby vegetables & goats cheese salad 14

Seared scallops with Italian fish soup 18

Fresh hand-picked crab & avocado 15

Steamed mussels & clams with garlic bruschetta 12

Thinly sliced veal with apple, sultana & tuna sauce 14

Tartar & carpaccio

Tuna carpaccio with caponata 16

Beef carpaccio with rocket & parmesan 15

Marinated seabass with beetroot & orange 16

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

Winter vegetable minestrone 12

Beef consommé with tortellini 14

Langoustine risotto 20 / 24

Please note the risottos take 20 minutes to prepare

Risotto with chicken liver sage & marsala 20 / 24

Please note the risottos take 20 minutes to prepare

Main course

- Pan fried seabass with parsley purée, potato and mussels 34
Steamed hake with sautéed sweet chard, cherry tomato & black olive 26
Pan fried monkfish with grill polenta & porcini mushroom 32
Pan fried beef fillet with sautéed artichoke, roast potatoes & bone marrow 36
Braised lamb shank with mashed potato, borlotti beans & chianti sauce 26
Pan fried venison with lentils, savoy cabbage & morels mushroom 28

From the grill

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| Organic salmon 22 | Organic chicken paillard 18 |
| Swordfish 22 | Beef fillet 32 |
| Wild Seabass 32 | Beef rib eye 28 |
| Tuna 24 | 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 |

‘On the bone’

For the below dishes a minimum party size of 10 guests applies

- Rib of beef 27 pp
Rack of veal 28 pp
Whole suckling pig 29 pp

Desserts

- Classic tiramisu 8.5
Sicilian cannolo with pistachio ice cream 8.5
Baked pear cheese cake with mulled wine ice cream 8.5
Apple torte with cinnamon ice cream 8.5
Chocolate profiteroles filled with custard 8.5
Selection of Italian cheese 12
Homemade ice creams & sorbet 6
Affogato 6
Vanilla ice cream topped with espresso coffee
Petit fours 10