



FRANCO'S  
L O N D O N

## Private Dining & Events Menu November 2017

### First course

- Burrata with artichoke, chard & olive tapenade 12  
Seared scallops with butternut squash & n'duja 16  
Fresh hand-picked crab with apple & cucumber 15  
Octopus carpaccio with beetroot, green beans & orange 14  
Seared beef autumn salad with Jerusalem artichoke 16  
Selection of cured meats 14  
Parma ham with rocket & melting Tomino cheese 14  
Vitello tonnato 15

### Salads

*Also available as a side dish*

- |  |                                |   |
|--|--------------------------------|---|
| Green leaf salad<br>9 / 12                     | Tomato & mozzarella<br>10 / 13 | Rocket & parmesan<br>10 / 13                    |
| Beetroot, goats cheese &<br>pecan nuts 11 / 14 | Tomato & onion<br>9 / 12       | Avocado & baby spinach<br>with pancetta 11 / 14 |

### Risotto & soup

- Leek & potato soup 10  
Artichoke & potato soup with mushrooms & croutons 12  
Risotto with gorgonzola & radicchio 18 / 24  
*Please note the risottos take 20 minutes to prepare*  
Risotto with black truffle & Castelmagno cheese 18 / 24  
*Please note the risottos take 20 minutes to prepare*

## **Main course**

- Pan fried cod with olive oil mash, parsley sauce & mussels 28
- Pan fried halibut with baby chard & creamy porcini mushrooms 32
- Roasted monkfish with celeriac purée & baby vegetables 30
- Roasted duck breast with barley risotto & girolle mushrooms 26
- Osso buco with saffron risotto 30
- Beef Rossini with foie gras, spinach, crouton & black truffle 39
- Pan fried venison saddle with lentils & polenta 30

## **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 | Baby chicken 24 |
| Tuna 24           | Beef fillet 29  |
| Wild seabass 32   | Beef rib eye 26 |
| Swordfish 24      | Lamb cutlets 26 |
| King prawns 30    | Veal chop 36    |

## Vegetables, potatoes & salads

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

Spinach 5	Mixed mushrooms 7	Roast potatoes 5
Green beans 5	Porcini mushrooms 7	New potatoes 5
Broccoli 5	Fried courgettes 6	Mashed potato 4.75

## Dessert

Classic tiramisu 8.5
Sicilian cannolo with pistachio ice cream 8.5
Chocolate fondant with 'fior di latte' ice-cream 8.5
Ricotta & pear cheesecake with chocolate 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>