



FRANCO'S  
L O N D O N

## Private Dining & Events Menu February 2018

### First course

- Burrata with tomato coulis & baked aubergine 12  
Fresh hand-picked crab with apple & cucumber 15  
Octopus carpaccio with green beans, beetroot & orange 14  
Seared scallops with butternut squash & n'duja 16  
Beef tartar with Jerusalem artichoke & girolle mushrooms 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

- Carrot & thyme soup 10  
Minestrone soup 12  
Risotto with gorgonzola & radicchio 18 / 24  
*Please note the risottos take 20 minutes to prepare*  
Risotto with porcini mushrooms 18 / 24  
*Please note the risottos take 20 minutes to prepare*

## **Main course**

- Pan fried cod with fennel & saffron 28
- Pan fried halibut with artichoke, spinach & black truffle 32
- Parma ham wrapped monkfish with cannellini beans, potato & mussels 30
- Honey glazed duck breast with carrots & button onions 26
- Pan fried beef fillet with 'barba di frate', endive & balsamic 30
- Pan fried venison with spinach & gratinated cauliflower & beetroot 28

## **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 32

Swordfish 24

Chicken paillard 20

Beef fillet 29

Beef rib eye 26

Lamb cutlets 26

## Vegetables, potatoes & salads

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

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

## Dessert

Classic tiramisu 8.5
Sicilian cannolo with Amarena cherry 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>