



FRANCO'S
L O N D O N

Example Set Dinner Menu January 2020

Two courses £28 three courses £34 four courses £40

First course

Buffalo mozzarella with avocado & confit tomato

Endive & pear salad with gorgonzola dressing & walnuts

Cured meat platter

Pasta & soup

Cauliflower & caper soup

Fusilli with lamb ragout

Spaghetti with tomato & fresh basil

Main course

Pan fried Sea Bream with fennel, sundried tomatoes & black olives

Cotechino sausage with lentils & braised apple

Oven baked hake with potato, tomato & black olives

From the grill

With an added individual supplement

Organic salmon 9

Swordfish 11

Tuna 11

Beef rib eye 18

Seabass 14

Beef fillet 22

Vegetables, potatoes & salads

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

Roast potatoes 5

New potatoes 5

Mashed potato 5

Sautéed spinach 5

Green beans 5

Broccoli 5

Green leaf salad 5

Tomato & mozzarella 6

Rocket & parmesan 6

Dessert

Selection of ice-cream or sorbets

Classic tiramisu

Sicilian cannolo with pistachio ice-cream

Selection of Italian cheeses, mustard fruit chutney, grapes & pecans 6

*Our private dining seats up to 55 guests for breakfast, lunch or dinner
or 120 guests for a drinks reception
Please ask reception for more information*