



FRANCO'S
L O N D O N

- Private Dining Menu 1 -

Vitello tonnato, poached veal fillet with tuna mayonnaise

Calamari fritti with tartare sauce

Burrata with peas, broad beans & Sardinian artichokes (V)

~

Pan fried seabass with spring vegetables & mussels

Roasted corn-fed chicken breast with asparagus, capers & lemon

Pea & mint risotto (V)

Served with new potatoes and green beans

~

Vanilla panna cotta with pineapple carpacio & raspberries

Classic tiramisu

Homemade gelati & sorbetti

£90

Menu available for lunch and dinner

Prices are in Pounds Sterling and include 20% VAT. A discretionary service charge of 15% will be added to your bill. Please note, due to seasonal and market fluctuation, some dishes may not be available. A suitable alternative will be offered.



FRANCO'S
L O N D O N

- Private Dining Menu 2 -

Fresh hand-picked crab with avocado & citrus
Beef tartare with English asparagus quail eggs & parmesan
Pea & mint risotto (V)

~

Grilled seabass with salsa verde
Beef tagliata with grilled vegetables & rocket pesto
Asparagus & ricotta tortelli with butter & sage (V)
Served with new potatoes and green beans

~

Amalfi lemon meringue trifle
Classic tiramisu
Homemade gelati & sorbetti

~

Petits fours

£110

Menu available for lunch and dinner

Prices are in Pounds Sterling and include 20% VAT. A discretionary service charge of 15% will be added to your bill. Please note, due to seasonal and market fluctuation, some dishes may not be available. A suitable alternative will be offered.