

## - Private Dining Menu 1 -

Beef bresaola with aged Parmigiano, rocket & lemon dressing
Sautéed mussels with garlic chilli, white wine & sourdough toast
Burrata with roasted carrots & spiced herb oil (V)

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Pan-fried hake with mashed potato & creamy mushrooms

Roasted corn-fed chicken breast with pumpkin, borlotti beans & pancetta

Saffron risotto (V)

Served with new potatoes and green beans

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Franco's crème brûlée

Classic tiramisu

Homemade gelati & sorbetti

£90

Menu available for lunch and dinner



## - Private Dining Menu 2 -

Gratinated scallops with sweet chilli sauce
Parma ham with truffle rémoulade
Porcini mushroom risotto (V)

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Grilled monkfish steak with salsa verde

Pan-fried veal cutlet with truffle mashed potato & porcini mushrooms

Pumpkin tortelli with butter, sage & amaretti crumbs (V)

Served with new potatoes and green beans

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Apple crumble tartlet with fior di latte ice cream Custar-filled profiterole with hot chocolate sauce Homemade gelati & sorbetti

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Petits fours

£110



## - Private Dining Menu 3 -

Poached lobster with spicy mayonnaise

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Beef Rossini with spinach, foie gras & black truffle

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Chocolate & almond bonet

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Petits fours

£130