

Cafe Murano Christmas Menus

2018

This year Angela and Executive Chef Sam Williams have created a new seasonal menu for you to choose from:

Menu option A: £53 per person

3 courses (antipasti, secondi & dolce)

Menu option B: £58 per person

4 courses (antipasti, primi, secondi & dolce)

Menu option C: £63 per person

5 courses (antipasti, primi, secondi, formaggi & dolce)

All menus are available from the 1st December until the 24th of December 2018.

We will be happy to accommodate dietary requirements and can make wine recommendations for your event. Complimentary menu cards, place cards and Christmas crackers are provided on request.

All dishes are served family style – Minimum table of 8 guests.

We ask that we receive your menu choice and dish choices 72 hours in advance of your booking.

All tables will receive a selection of 3 cichetti

A discretionary 12.5 % service charge will be added to the final bill

Three courses £53, four courses £58, five courses £63

Please choose two dishes from each course which will be served family style for the entire group.

Cicchetti

Mushroom arancini

Corn crusted fritto misto, aioli

Bruschetta, roast figs & goats curd

Salt cod fritters, parmesan or baccala mantecato

Culatella, pasta fritti

Antipasti

Forge farm squash, radicchio, nut & honey salad

Halibut crudo, chilli, bergamot & caper leaves

Vitello tonnato, rocket, caperberries & parmesan

Burrata, prosciutto, roast pears, wild rocket

Octopus, potato, cannellini bean & parsley stew

Primi

Pumpkin tortelli, sage butter, amaretti

Tagliatelle, white truffle, parmesan (*£10 supplement*)

Risotto osso buco, gremolata

Anolini alla parmigiana

Portland crab, linguine, treviso, orange & chilli (*£5 supplement*)

Secondi

Cuttlefish, carrot, celery & potato stew, preserved lemon

Zampone, castelluccio lentils, salsa verde & moustarda

Braised beef cheek, polenta, roast carrots & pickled red onion

Lemon roast chicken, potato fritti, rosemary & confit garlic

Whole sea bream, acqua pazza, tomato & olive

Dolce

Tiramisu

Marsala roast pear, almond cantucci & vanilla cream

Chocolate & hazelnut tart

Warm panne tone, brandy cream

Amarena cherry semi freddo

Vin Santo, panforte (*supplement £5*)