

CAFE MURANO

Cafe Murano Private Dining Menus Christmas 2025

We offer a selection of menus that have been created specially by Angela Hartnett.

Menu option A: £68 per person

3 courses (antipasti, secondi & dolce)

Menu option B: £78 per person

4 courses (antipasti, primi, secondi & dolce)

Menu option C: £88 per person

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

Available from 1st December 2025 until 31st December 2025

We will be happy to accommodate dietary requirements and can make wine recommendations for your event.

All dishes are served family style – minimum table of 8 guests

Complimentary menu cards and place cards are provided for each event.

We ask that we receive menu and dish choices at least 7 days in advance of your booking.

Please note that these dishes are seasonal and subject to change.

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Cicchetti selection

Inspired by Venice's tradition of cicchetti, these two-bite canapes offer an introduction to the meal ahead.

£3 per piece

Bruschetta, gorgonzola, pear

Arancini, white onion & rosemary

Hasselback potato, fontina sauce

Olive, anchovy & guindilla skewer

Fried spiced maltagliati

Red chicory, preserved lemon, pine nuts, fennel

Chard & rosemary farinata

Grilled polenta, lardo di Colonnata

Turkey pastry puffs, cranberry

Please note: a minimum of one cicchetti per guest must be selected for each chosen cicchetti type

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Three courses £68, four courses £78, five courses £88

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

Antipasti

Pumpkin, Beef carpaccio, truffle, aged parmesan, rocket

Buffalo mozzarella, Umbrian lentils, marjoram

Forge farm pumpkin, toasted walnuts

Vitello tonnato, capers, anchovies

Cured sea bream, agrodolce, pine nuts

Primi

Risotto, Jerusalem artichoke, 48-month aged parmesan

Anolini in brodo

Conchiglioni, lobster, chilli, garlic

Tortelli, pumpkin, sage butter, amaretti

Vincisgrassi, prosciutto, porcini

White truffle risotto (*£50pp supplement*)

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Secondi

Cod Cornish cod, cannellini beans, salsa verde

Roasted cauliflower, raisin agrodolce, chicory

Porchetta, hispi cabbage, mustard fruit

Ligurian fish stew, monkfish, cod, mussels

Roasted venison loin, braised red cabbage, parsnip

Formaggi

Cheese selection from La Fromagerie, fennel crackers & mustard pears

Dolce

Warm Panettone, mascarpone

Tiramisu

Red wine poached pear, vanilla cream, meringue

Chocolate torta Caprese

Vin Santo & cantucci (*£5pp supplement*)