

# CAFE MURANO

## Cafe Murano Christmas Menus 2017

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: £62 per person**

4 courses (antipasti, primi, secondi & dolce)

**Menu option C: £70 per person**

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

All menus are available from the 1<sup>st</sup> December until the 24<sup>th</sup> of December 2017.

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

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

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## Menu Options

Three Courses £53 Four Courses £62 Five Course £70

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

All tables will receive a complimentary selection of cichetti

### Cichetti

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Truffle arancini

Fritto misto, aioli

Cime di rape & chilli, crostini

### Antipasti

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Roast root vegetable, Forge farm honey, radicchio & nut salad

Cured salmon, bergamot, beetroot & castelfranco

Octopus, potato, olive & caper leaves

Vitello tonnato, rocket, caperberries & Parmesan

Buffalo mozzarella, Castelluccio lentil, apple & marjoram

### Primi

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Risotto, chestnut & Tallegio, shaved porcini

Agnolotti, pheasant, rosemary

Tortelli, pumpkin, sage butter, amaretti

Linguine, Portland crab, Treviso, orange & chilli (£5 supplement)

Risotto Osso buco, gremolata

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## Secondi

*(A chef's choice of one contorni will be served with secondi)*

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Whole Sea bream, fregola, celery, parsley & pistachio

Ligurian fish stew, tomato & confit garlic

Cob chicken, potato fritti, rosemary & charred lemon

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

Venison fillet, Jerusalem artichokes, parsley root & swiss chard

## Formaggi

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Selection of Formaggi, London Honeycomb, walnut & cranberry bread

## Dolce

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Tiramisu

Buttermilk panna cotta, poached rhubarb

Roast baby pear, almond cantucci & vanilla cream

Chocolate tart, mascarpone sorbet

Pistachio, cherry & hazelnut semi freddo

Vin Santo, Cantucci *(supplement £5)*