

Cafe Murano Christmas Menus

2019

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

Arancini

Sage & artichoke fritti

Cavolo nero & smoked speck bruschetta

Lamb polpetti

Salt cod fritti

Antipasti

Beef carpaccio, truffle dressing, rocket leaves

Forge farm pumpkin, toasted walnuts

Buffalo mozzarella, oven roasted fennel, Planeta olive oil

Mackerel tonnato, capers, Ortiz anchovies

Cured seabream, orange chicory, pine nuts

Primi

Porcini risotto, 48-month aged parmesan

Maltagliati, spiced fennel sausage ragu

Pumpkin tortelli, sage butter & amaretti

Potato gnocchi, braised ox cheek, green olives

Risotto, Portland crab, radicchio & basil

Secondi

Risotto Milanese, ossobuco

Beef rump tagliata, rocket, parmesan, charred onions

Venison stew, wet polenta

Roasted Cornish cod, castelluccio lentils

Roasted cauliflower, golden raisins, apple vinaigrette & pecorino sardo

Braised cuttlefish, San Marzano tomato, fennel & celery

Dolce

Vanilla panna cotta, winter fruits

Tiramisu

Ricotta cream, poached pears & shortbread crumb

Chocolate and hazelnut tart

Vin Santo & cantucci (*£5 supplement*)