

# Murano Private Dining Menu Options

## *Sample Menu* **Reduced A La Carte 3 courses** *Available lunch & dinner*

Hispi cabbage, pickled plum, hazelnut & pistachio romesco  
Provolone & smoked potato agnolotti, lardo di colonnata  
Sea bass crudo, agrodolce grapes, melon, Ajo Blanco

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Saddleback pork, pickled plum, Roscoff onion  
Risotto "porro e patate"  
Cornish cod, Mora farm carrots, hazelnut, basil

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Brown butter apple, Granny smith sorbet, shortbread  
Caramelised Amalfi lemon tart  
Plum soufflé, mascarpone & lemon sorbet

**£120pp**

***Add pasta or cheese course £25pp***

***Sample Menu***  
**Chef's Table Experience – Tasting menu 6 courses**  
***Available lunch only***

Canapés and a glass of *Borgoluce Prosecco*

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Sea bass crudo, agrodolce grapes, melon, Ajo Blanco

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Provolone & smoked potato agnolotti, lardo di colonnata

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Saddleback pork, pickled plum, Roscoff onion

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Cornish cod, Mora farm carrots, hazelnut, basil

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Cheese from La Fromagerie

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Brown butter apple, Granny smith sorbet, shortbread

**£150pp**

***Add an extra course at £25pp***