

MURANO



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Since opening in 2008, Mayfair staple Murano by Angela Hartnett has gone from strength to strength, gaining its first Michelin star just months after opening and retaining it ever since. Expect impeccably presented classic dishes revitalised with seasonal produce. The private dining room is perfect for both impressive client lunches and indulgent dinners with friends and family.



MURANO

PRIVATE DINING ROOM

The semi-private dining room is set to the rear of the main dining room and can accommodate between 8 and 12 guests around our elegant oval table with a direct view into the working kitchen.

The room is separated from the main dining room with a curtain that can remain open to allow for a more informal atmosphere.

Our reservations team will work with you from initial enquiry through planning, co-ordination and delivery of your event.

There are two dining options available in the space.



CHEF'S DINING EXPERIENCE

An exclusive tasting menu is created for you on the day using the freshest seasonal produce and each dish is introduced by our team of chefs.

Our sommeliers will also be available on the day to recommend a flight of wines, or you may choose from our extensive wine list.

The Chef's Table is priced per person at

£135 lunch (6 course menu)

£170 dinner (8 course menu)

The price includes a glass of Prosecco on arrival, canapés and tea & coffee.

There is no room hire fee, though we kindly request a minimum spend of £1,500 on food and beverage.

In addition, we also offer complimentary printed menus, place cards and flowers.

Please note that this price excludes a discretionary service charge of 15%.



CHEF'S DINING EXPERIENCE SAMPLE MENU

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

Canapés and a glass of *Borgoluce Prosecco*

Focaccia, rosemary grissini & salumi

Provolone & smoked potato agnolotti, lardo di colonnata

Cornish cod, Mora farm carrots, hazelnut, basil

Saddleback pork, pickled plum, Roscoff onion

Brown butter apple, Granny smith sorbet, shortbread

Cheese from La Fromagerie

£135pp

Add an extra course at £20pp

Chef's Table Experience – Tasting menu 8 courses
Available dinner only

Canapés and a glass of *Borgoluce Prosecco*

Focaccia, rosemary grissini & salumi

Hispi cabbage, pickled peach, hazelnut & pistachio romesco

Risotto “porro e patate”

John dory, coco beans, clams, langoustine bisque

Jacobs ladder, pommes Anna, baby gem, anchovy

Caramelised Amalfi lemon tart

Brown butter apple, Granny smith sorbet, shortbread

Cheese from La Fromagerie

£170 pp

PRIVATE DINING OPTION

A reduced A La Carte menu chosen by our chefs is created for you on the day using the freshest seasonal produce. There are 3 options for each course for the guests to choose from.

The Private Dining option is priced per person at

Three course menu £110.00

Starter, main, dessert

Four course menu £130.00

Addition of pasta or cheese course

There is no room hire fee, though we kindly request a minimum spend of £1,500 on food and beverage.

In addition, we also offer complimentary printed menus, place cards and flowers.

Please note that this price excludes a discretionary service charge of 15%



PRIVATE DINING OPTION SAMPLE MENU

MURANO

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

Saddleback pork, pickled plum, Roscoff onion

Risotto “porro e patate”

Cornish cod, Mora farm carrots, hazelnut, basil

Brown butter apple, Granny smith sorbet, shortbread

Caramelised Amalfi lemon tart

Plum soufflé, mascarpone & lemon sorbet

£110pp

Add pasta or cheese course at £20pp

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CLIENT TESTIMONIALS

“We were with you yesterday lunchtime and had a fabulous chef’s table lunch. Please pass on my thanks to all your team, they were great at explaining the delicious food, the sommelier was impressive and fun too. It’s the third time we have run an event like this with you, I will make sure it’s not the last!”

Private party

“Just a quick note to say a Big Thank you to the whole team at Murano who made the “100th” Celebrations so very special. The Menu and wine choices were fabulous and I think everyone would have seen by the clean plates that everyone loved the food. Please pass on our sincere thanks to the whole team. “

Private party





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"Murano celebrated it's 15th anniversary in September. The restaurant itself is very Italian influenced. It's a small restaurant, intimate, but unfussy. Every day myself and the team try and hit three important things; food, service and ambience, to make the experience memorable for each and every diner."

Angela Hartnett OBE

TERMS AND CONDITIONS

This page outlines terms and conditions associated with Murano by Angela Hartnett

CONFIRMATION AND DEPOSIT

In order to confirm your reservation, we kindly ask you to sign a copy of the contract. Failure to return it could result in the provisional booking being automatically released. We request a deposit to be paid at the time of confirmation in the amount of £800 with the final balance settled prior to departure on the day.

CANCELLATION CLAUSE

Should you cancel within 28 days of your reservation date, a 50% cancellation fee will be payable. In the event that you cancel the reservation within 14 days of your reservation date or fail to arrive on the day, a 100% cancellation fee will be payable. Cancellation fees will be deducted from the deposit.

PAYMENT TERMS

Final bill is to be settled on the day of the event

FINAL NUMBERS

We will charge for the final number of guests confirmed 24 hours prior to the event.

TIMINGS

The private room is available from 12pm until 4.30pm for lunch and from 6.30pm until 11.30pm for dinner. Please note last orders are at 2.30pm for lunch and 10.00pm for dinner.





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For all booking enquires
or for any further assistance
please contact us on
020 7495 1127
or send us an email at
enquiries@muranolondon.com