

# DAPHNE'S



DAPHNE'S CONSERVATORY

*Private Dining Menu*

# CANAPE MENU

**Pre-lunch & dinner** at £20.00 per person; please  
*choose four canapés from the selection below*

**Standing reception** at £40.00 per person; please  
*choose eight canapés from the selection below*

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Zucchini Fritte

.....

Beef Carpaccio, Parmesan Crisp

.....

Asparagus & Ricotta Tart

.....

Portland Crab Crosini

.....

Prawn Fritti with Lemon Mayonnaise

.....

Veal Ragu Arancini

.....

Aubergiene, Zuchini & Mozzarella Involtini

.....

Tuna Tartare with Chilli & Shaved Fennel

.....

Tomato, Mozzarella & Basil Brushetta



# PRIVATE PARTY MENUS

## FOR UP TO 32 GUESTS

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### MENU ONE

£70.00

**Caprese Salad**

**Buffalo Mozzarella, Heritage Tomatoes & Basil**

.....

**Herb Roasted Chicken Breast**

**Pea, Broad Bean & Artichoke Panzanella**

.....

**Italian Green Leaf Salad, White Balsamic Dressing**



**Rosemary Roasted Potato**

.....

**Daphne's Tiramisu**

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Petits fours available at an additional cost of £5.50 per person

An additional cheese course can be added to all menus at a supplement of £15.00 per person

*Please note that items on this menu may change, according to availability and seasonality.*



# PRIVATE PARTY MENUS

## FOR UP TO 32 GUESTS

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### MENU TWO

£80.00

**Primavera Risotto with Shaved Pecorino**

.....

**Fillet of Cod with Grilled Zucchini, Tomatoes & Olives**

.....

**Parmesan & Olive Oil Mash**



**Tender Stem Broccoli with Chilli & Garlic**

.....

**Lemon Semi-Fredo with Raspberries**

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### MENU THREE

£95.00

Shellfish Risotto

.....

Roast Rump of Lamb with Asparagus, Salsa Verde & Pangrattato

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Spinach with Confit Garlic



Parmesan & Olive Oil Mash

.....

Panna Cotta with Strawberries & Elderflower

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FOR UP TO 32 GUESTS

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### MENU FOUR

£120.00

Salmon Crudo, Pickled Cucumber, Avocado, Chilli & Amalfi Lemon

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Fillet of Halibut, Crab Fregola & Gremolata

*Or*

Fillet of Beef, Pesto, Crispy Parmesan Polenta & Barolo Sauce

.....

Tomato & Basil Salad

*&*

Rosemary Roasted Potatoes

.....

Baked Vanilla Cheesecake with Spring Berries

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