

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*

Zucchini Fritte

.....

Beef Carpaccio, Parmesan Crisp

.....

Asparagus & Ricotta Tart

.....

Portland Crab Crosini

.....

Prawn Fritti with Lemon Mayonnaise

.....

Veal Ragu Arancini

.....

Aubergiene, Zucchini & Mozzarella Involtni

.....

Tuna Tartare with Chilli & Shaved Fennel

.....

Tomato, Mozzarella & Basil Brushetta



PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

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

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

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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PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU THREE

£95.00

Shellfish Risotto

.....

Roast Rump of Lamb with Asparagus, Salsa Verde & Pangrattato

.....

Spinach with Confit Garlic



Parmesan & Olive Oil Mash

.....

Panna Cotta with Strawberries & Elderflower

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PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU FOUR

£120.00

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

.....

Fillet of Halibut, Crab Fregola & Gremolata

Or

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

.....

Tomato & Basil Salad

Or

Rosemary Roasted Potatoes

.....

Baked Vanilla Cheesecake with Spring Berries

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