

# DAPHNE'S



DAPHNE'S CONSERVATORY

*Private Dining Menus*

# CANAPÉ 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

---

## Zucchine Fritte

.....

### **Tagliata di Manzo con Rucola e Parmigiano Beef**

Tagliata with Rocket & Parmigiano Reggiano

.....

## Risotto Primavera

.....

### **Crostini di Granchio e Maionese al Limone**

Portland Crab & Lemon Mayonnaise Crostini

.....

### **Gamberoni con Peperoncino e Aglio**

Gamberoni with Chili & Garlic

.....

### **Zuppa Fredda di Pomodori San Marzano e Basilico**

Chilled San Marzano & Basil Pesto Shot

.....

### **Calamari Fritti con Maionese al Limone**

Calamari Fritti with Lemon Mayonnaise

.....

### **Crostini con Prosciutto, Mozzarella e Peperoni Arrosto**

Prosciutto, Mozzarella & Roast Pepper Crostini

.....

### **Involtini di Zucchine e Ricotta**

Zucchine & Ricotta Involtini

.....

### **Tartare di Tonno con Peperoncino e Avocado**

Tuna Tartare with Chili & Avocado

.....

### **Crostini con Datterini, Mozzarella e Basilico**

Roast Datterini, Mozzarella & Basil Crostini



# PRIVATE PARTY MENUS

## FOR UP TO 32 GUESTS

---

### MENU ONE

£70.00

#### **Insalata Caprese**

Caprese Salad

.....

#### **Petto di Pollo Arrosto con Carciofi, Asparagi, Piselli & Pancetta**

Roast Chicken with Artichokes, Asparagus, Peas & Pancetta

.....

#### **Patate Arrosto al Rosmarino**

Rosemary Roast Potatoes



#### **Spinaci all'Olio d'Oliva**

Spinach with Olive Oil

.....

#### **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

**Risotto Primavera con Fiori di Zucca e Parmigiano**

Primavera Risotto with Zucchini Flowers & Parmesan

.....

**Filetto di Branzino con Fregola, Granchio e Datterini**

Fillet of Seabass with Fregola, Crab & Datterini Tomatoes

.....

**Purea di Patate**

Mashed Potato



**Broccoli con Peperoncino e Aglio Tender**

Stem Broccoli with Chilli & Garlic

.....

**Mousse al Cioccolato Amedei con Croccante al Miele**

Amedei Chocolate Mousse with Honey Comb

---

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 THREE

£95.00

**Carpaccio di Tonno con Finocchio e Avocado**

Yellowfin Tuna Carpaccio with Shaved Fennel & Spiced Avocado

.....

**Agnello Arrosto con Carciofi, Piselli e Menta**

Roast Rump of Lamb with Artichoke Hearts, Peas & Mint

.....

**Broccoli con Peperoncino e Aglio Tender**

Stem Broccoli with Chilli & Garlic



**Patate Arrosto al Rosmarino**

Rosemary Roast Potatoes

.....

**Panna Cotta con Fragole e Menta**

Panna Cotta with Strawberries & Mint

---

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 FOUR

£120.00

**Risotto all'Astice**

Lobster Risotto

.....

**Filetto di Ippoglosso con Zucchine Grigliate e Salsa al Limone**

Fillet of Halibut, Grilled Zucchini & Herb Lemon Dressing

*Or*

**Tagliata di Manzo con Asparagi Grigliati e Salsa al Barolo**

Beef Tagliata with Grilled Asparagus & Barolo Sauce

.....

**Verdure Mediterranei alla Griglia**

Chargrilled Mediterranean Vegetables

**Patate Arrosto al Rosmarino**

Rosemary Roast Potatoes

.....

**Torta al Formaggio al Limone con Lamponi**

Amalfi Lemon Cheesecake with Raspberries

---

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.*