

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

Beef Carpaccio with Rocket & Parmesan Biscuit
.....

Salmon Tartare with Fennel, Cucumber, Avocado and Citrus Dressing
.....

Wild Mushroom Arancini
.....

Veal Ragu Arancini
.....

Prawn Fritti with Lemon Mayonnaise
.....

Cep and Caprino Goats Cheese Tart
.....

Zucchine Fritte
.....

Bruschetta with Proscuitto & Fig Jam
.....

Pizzetta with Tomato, Mozzarella & Basil



PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU ONE

£70.00

Buffalo Mozzarella & San Marzano Tomatoes with Basil

.....

**Roast Devonshire Chicken with Cipollini Onions,
Wild Mushrooms & Barolo Sauce**

.....

Olive Oil Mash Potato



Broccoli with Chilli & Garlic

.....

Lemon Polenta Cake with Pistachio & Mascarpone

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

Beef Carpaccio with Rocket & Parmesan

.....

Fillet of Sea Bass with Artichokes, Datterini & Basil

.....

Olive Oil Mash



Roasted Zucchini & Squash with Pumpkin Seed Pesto

.....

Vanilla Panna Cotta with Seasonal Fruits

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PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU THREE

£95.00

Salmon Crudo with Pickled Fennel, Lemon & Chilli

.....

Roast Fillet of Cod with Caponata, Celery Leaf

.....

Rosemary Roasted Pink Fir Potatoes



Spinach with Garlic & Olive Oil

.....

Daphne's Tiramisu

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PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU FOUR

£120.00

Shellfish Risotto

with Lobster, Crab & Prawns

.....

Hereford Beef Fillet, Fried Polenta & Salsa Verde

Or

Char-grilled Fillet of Halibut with Artichoke & San Marzano Tomato Salsa

.....

Seared Broccoli with Olive Oil & Lemon

Or

Rosemary Roasted Pink Fir Potatoes

.....

Baked Cheesecake with Limoncello Cherries

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