

# 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 With Parmesan Crisp**

.....

**Wild Mushroom & Truffled Leek Tart**

.....

**Mozarella & Pesto Toasted Focaccia**

.....

**Tempura Prawns With Lemon Mayonnaise**

.....

**Veal Ragu' Arancini**

.....

**Mozzarella Arancini With Arrabbiata Sauce**

.....

**Tuna Tartare With Chilli & Shaved Fennel**

.....

**Ricotta & Roasted Tomato Bruschetta**



## PRIVATE PARTY MENUS

### FOR UP TO 32 GUESTS

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#### MENU ONE

£80.00

Burrata Pugliese with  
Mixed Datterini & Basil

.....

Devonshire Chicken Breast, Roasted Squash  
& Pumpkin Seed Pesto

Garlic & Rosemary Roasted Potatoes



Tenderstem Broccoli with Chilli & Garlic

.....

Amalfi Lemon Semifreddo with Seasonal Berries

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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, dependent on availability and seasonality.*



## PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

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### MENU TWO

£95.00

Wagyu Beef Carpaccio with Rocket & Parmesan

.....

Roasted Fillet of Cod with Crab Risotto

Wilted Spinach with Olive Oil & Lemon



Garlic & Rosemary Roasted Potatoes

.....

Panna Cotta with Cherries

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## PRIVATE PARTY MENUS

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### MENU THREE

£125.00

Shellfish Risotto with Lobster, Prawns & Crab

.....

Roasted Halibut Fillet with Chargrilled Zucchini & Salsa Verde

*or*

Fillet of Hereford Beef with Crispy Polenta & Pesto

.....

Tenderstem Broccoli with Chilli & Garlic

*&*

Garlic & Rosemary Roasted Potatoes

.....

Baked Vanilla Cheesecake with Seasonal Berries

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## PRIVATE PARTY MENUS

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#### MENU FOUR

£150.00

Tuna Tartare, Pickled Cucumber, Truffled Citrus Dressing

.....

Short Rigatoni with Portland Crab, Chilli & Garlic

.....

Roasted Fillet of Halibut with Violet Artichokes & Datterini Tomatoes

*Or*

Fillet of Hereford Beef with Crispy Polenta & Pesto

.....

Wilted Spinach with Olive Oil

*&*

Rosemary & Garlic Roasted Potatoes

.....

Daphnes Tiramisu

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## PRIVATE PARTY MENUS

### FOR UP TO 32 GUESTS

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#### MENU FIVE

£125.00 per person sharing

Griddled Prawns with Chilli, Garlic & Amalfi Lemon

&

Burrata Pugliese with Mixed Datterini Tomatoes & Basil

&

Prosciutto di Parma

.....

Roasted Sea Bass with Violet Artichoke, Fennel & Lemon

&

Black Angus Sirloin Tagliata, Wild Rocket & Parmesan

.....

Broccoli with Chilli and Garlic

&

Garlic & Rosemary Roasted Potatoes

.....

Daphnes Tiramisu

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