

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

Truffled Wagyu Beef Tartare
.....

Mozzarella & Saffron Arancini
.....

Seared Blue Fin Tuna with Caponata
.....

Asparagus & Goats cheese Torta
.....

Tomato & Mozzarella Tartlet with Basil
.....

Zuchinni Fritters with Whipped Ricotta
.....

Portland Crab & Chilli Crostini
.....

Beef Carpaccio With Rocket & Parmesan



PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU ONE

£80.00

**Buffalo Mozzarella Campania,
Mixed Italian Tomatoes & Pesto**

.....

**Fillet of Cod with Sicilian Caponata
Rosemary Roasted Potatoes**

∞

Green Beans with Chilli & Garlic

.....

Amalfi Lemon Polenta Cake with Mascarpone Cream

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

MENU TWO

£95.00

Short Rigatoni with Portland Crab & Chili

.....

Roasted Chicken Breast, Italian Beans, Datterini & Salsa Verde

Wilted Spinach with Olive Oil & Lemon



Garlic & Rosemary Roasted Potato

.....

Panna Cotta with Strawberries & Mint

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PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU THREE

£125.00

Shellfish Risotto with Lobster, Prawns & Crab

.....

Roasted Halibut Fillet with Tomatoes, Olives & Capers

or

Black Angus Sirloin with Rocket & Parmesan

.....

Wilted Italian Broccoli with Chilli & Garlic

&

Garlic & Rosemary Roasted Potatoes

.....

Baked Vanilla Cheesecake with Raspberries

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PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU FOUR

£150.00

Burrata Pugliese with Mixed Datterini & Basil

.....

Short Rigatoni with Portland Crab, Chilli & Garlic

.....

Roasted Fillet of Halibut with Romana Courgette, Capers, Lemon

Or

Fillet of Hereford Beef with Crispy Polenta & Pesto

.....

Wilted Spinach with Olive Oil & Lemon

&

Rosemary & Garlic Roasted Potatoes

.....

Daphnes Tiramisu

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

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PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU FIVE

£125.00 per person sharing

Griddled Prawns with Chilli, Garlic & Amalfi Lemon

&

Capresse Salad, Mozzarella, Tomatoes & Basil

&

Prosciutto di Parma & Italian Rock Melon

.....

Roasted Sea Bass with Violet Artichoke, Datterini & Basil

&

Black Angus Striploin Tagliata, Wild Rocket, Parmesan & Aged Balsamic

.....

Italian Broccoli with Chilli and Garlic

&

Rosemary Roasted Potatoes

.....

Daphnes 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

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