

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 seven canapés from the selection below*

Truffled Wagyu Beef Tartare

.....

Butternut Squash and Sage Arancini

.....

Seared Blue Fin Tuna with Scottato Salsa

.....

Porcini Mushroom & Truffle Torta

.....

Gorgonzola & Caramelised Onion Tart

.....

Portland Crab & Chilli Crostini

.....

Beef Carpaccio with Rocket & Parmesan



PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU ONE

£85.00

Pugliese Burrata, Caponata & Basil

.....

Devonshire Chicken Breast, Roasted Mixed Squash,
Toasted Seeds & Sage Leaves

.....

Crispy Rosemary Potatoes



Tenderstem Broccoli with Oregano & Lemon

.....

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 Veal Ragu & Barolo

.....

Fillet of Sea Bass, Cipollini Onions, Crispy Capers, Extra Virgin Olive Oil

.....

Wilted Spinach & Roasted Garlic



Crispy Rosemary Potatoes

.....

Panna Cotta with Seasonal Fruits & 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, dependent on availability and seasonality.



PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU THREE

£125.00

Tuna Crudo, Orange, Calabrian Chilli and Basil

.....

Fillet of Halibut, Roast Datterini, Aubergine & Olive, Salmoriglio Dressing

or

Black Angus Sirloin, Roast Mixed Squash, Salsa Verde

.....

Tenderstem Broccoli with Oregano & Lemon

&

Crispy Rosemary Potatoes

.....

Baked Vanilla Cheesecake with Seasonal Fruits

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 FOUR

£150.00

Burrata Pugliese with Caponata & Basil

.....

Calamaretti Pasta with Portland Crab, Chilli & Garlic

.....

Fillet of Halibut, Roast Datterini, Aubergine & Nocellara Olive, Salmoriglio Dressing

or

Fillet of Beef with Crispy Polenta & Truffled Wild Mushrooms

.....

Roasted Delica Squash, Balsamic Brown Butter & Sage

&

Crispy Rosemary 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

Please note that items on this menu may change, dependent on availability and seasonality.



PRIVATE PARTY MENUS

FOR UP TO 32 GUESTS

MENU FIVE

£125.00 per person sharing

Griddled Prawns with Chilli, Garlic & Amalfi Lemon

&

Burrata Pugliese, Winter Tomatoes & Basil

&

Prosciutto di Parma

.....

Roasted Sea Bass with Violet Artichoke, Datterini & Basil

&

Black Angus Striploin Tagliata, Wild Rocket, Parmesan & Salsa Verde

&

Rigatoni with Aubergine, Datterin & Basil

.....

Italian Broccoli with Chilli and Garlic

&

Crispy Rosemary 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

Please note that items on this menu may change, dependent on availability and seasonality.