



DAPHNE'S

## Private Dining at Daphne's

Daphne's is a beacon of the Chelsea restaurant scene, nestling amongst the beautiful Brompton Cross and Walton Street boutiques. The restaurant, bar and conservatory (private room) are vibrant and inviting and have been designed by Martin Brudnizki with venetian colour palettes firmly in mind. Daphne's maintains its effortless charm and familiarity, which has made it so popular amongst the residents of Chelsea and further afield.

Daphne's elegant conservatory can accommodate up to 40 guests for a seated lunch or dinner. For seated lunches and dinners, choose from one long table (up to 26) or four round tables of 10. The room can accommodate up to 50 for a canapé reception.

Daphne's offers complimentary menu cards, place cards and tea lights for each event. Please note that bespoke menus can be created using dishes from across different set menus; however the same starter, main course and dessert must be chosen for all guests. Daphne's can of course accommodate a range of dietary requirements on request.









## Private party menus for up to 40 guests

Available from Monday 23rd September to Sunday 22nd March

### Menu One £48.00

Caprese Salad

~

Grilled Devonshire Chicken with Wild Mushrooms & Parmesan Polenta

*Served with*

Rosemary Roast Potatoes

&

Broccoli with Chilli & Garlic

~

Tiramisú

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 £12.75 per person

*Please note that items on this menu may change, according to availability and seasonality*

*Please notify us in advance of any allergies*



**Menu Two**  
**£54.00**

Beef Carpaccio with Rocket & Parmesan

~

Fillet of Sea Bass with Artichokes, Olives & Datterini

*Served with*

Olive Oil Mash

&

Chargrilled Zucchini & Squash with Chilli

~

Lemon Panna Cotta with Seasonal Fruit

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**Menu Three**  
**£62.00**

Wild Mushroom Risotto with Truffle Oil

~

Roast Lamb with Smoked Aubergine, Artichokes & Salsa Verde

*Served with*

Rosemary Roast Potatoes

&

Spinach with Garlic & Olive Oil

~

Fig & Almond Tart with Honey Zabaglione

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**Menu Four**  
**£74.00**

*The following menu requires your guests to choose their main course in advance.  
We require the final pre-order two weeks prior to your event.*

Tuna Carpaccio with Shaved Fennel and Avocado

~

Chargrilled Beef Fillet with Barolo Sauce & Wild Mushrooms

Or

Halibut with Salsa Verde

*Served with*

Rosemary Roast Potatoes

&

Mixed Roast Peppers, Courgette, Aubergine

~

Selection of Italian Cheese with Fig Jam

~

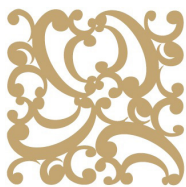
Daphne's Dessert Plate

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 £12.75 per person

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## Canapé Menu

*Pre-lunch & dinner at £14.00 per person; please choose four canapés from the selection below*  
*Standing reception at £28.00 per person; please choose eight canapés from the selection below*

Chilled Pea & Asparagus Soup  
with Parmesan Crisp

~

Beef Carpaccio with Rocket & Parmesan

~

Saffron Arancini with Veal & Gremolata

~

Tuna & Avocado Tartare with Orange

~

Scallops with Chilli & Lemon

Fennel Salami & Smoked Aubergine Crostini

~

Zucchini Fritte

~

Calamari Fritti, Sicilian Lemon Mayonnaise

~

Spinach & Ricotta Malfatti

~

Datterini & Mozzarella Crostini with Basil

## Dolci

Tiramisù

~

Salted Caramelle Mou

~

Bigne' alla Crema

~

Amalfi Lemon Cheesecake









## Facilities & Further Information

- Capacity: 26 seated on one table, 40 seated on four round tables and a canapé reception for up to 50
- Access, service & departure times:  
Lunch – access 12pm|service midday |departure 4.30pm  
Dinner – access 6.00pm | service 6.30pm |departure midnight (10.30pm on Sundays)
- Service charge 15%
- Menu cards can be printed and fashioned to your requirements.  
Complimentary place cards can also be provided
- Flowers are not provided, but complimentary candles are supplied for your event
- An iPod docking station is available for your own use or other acoustic musical entertainment can be arranged
- We do not have the facilities for DJs or dancing
- AV equipment can be hired as required
- Please note that there is no disabled access

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## Contact us

**Christabel Turnbull**

**020 3935 2091|[Cturnbull@caprice-holdings.co.uk](mailto:Cturnbull@caprice-holdings.co.uk)**

Daphne's, 112 Draycott Avenue, London SW3 3AE | 020 7589 4257