



*Dimora is Neapolitan food with heart that celebrates the best and brightest dishes from Campania*

## Party and Events Packages

For that special event or party choose from one of our two party spaces

### **The Conservatory**

Can accommodate up to 36 guests fully seated or 45 guests standing  
or

### **The Balcony (mezzanine level)**

Can accommodate up to 40 guests fully seated or 60 guests standing

Both spaces are available free of charge to hire. Choose from one of our packages below or we can tailor a menu to suite your particular needs

## Drinks and Canapes Receptions

### **Standard Package**

Selection of three canapes £9.50 per person  
Selection of four canapes £11.50 per person  
Selection of five canapes £13.50 per person  
(Soft drinks and alcohol not included)

### **Silver Package £13.00 per person**

A selection of three canapes, one glass of house wine or soft drink plus coffee

### **Gold Package £14.50 per person**

A selection of three canapes, one glass of prosecco or soft drink plus coffee

(Each additional canape £2.00 per person)

## Buffet Receptions

A selection of seasonal Neapolitan dishes chosen by our Chef.

### **Standard buffet £19.50 per person**

2 pre-buffet canapes, 2 hot and 2 cold dishes, plus a choice of 2 desserts

### **Silver buffet £22.95 per person**

2 pre-buffet canapes, 2 hot and 2 cold dishes, plus a choice of 2 desserts and one glass of house wine

### **Gold buffet £23.95 per person**

2 pre-buffet canapes, 2 hot and 2 cold dishes, plus a choice of 2 desserts and one glass of Prosecco

(Additional dish £3.50 per person, Extra tea and coffee £1 per person)

## Canapés

### Cold

- Crostini of smoked salmon mousse with caviar and dill
- Crostini of prawns, creamed cheese and chilli
- Crostini of asparagus and ricotta topped with pesto
- Caprese skewer, cherry tomato, basil and baby mozzarella
- Blini topped with smoked mackerel, mascarpone and orange
- Parmigiano reggiano cheese with a fig marmalade
- Cherry tomato, anchovy and olive kebab

### Hot

- Rice balls stuffed with tomato, cheese and peas
- Ham and potato croquettes
- Baby deep fried pizzas with tomato, ricotta cheese and basil
- Italian sausage in a pastry case
- Gratinated mussels with lemon wedges
- Cod balls in a tomato sauce
- Rustico of Italian sausage in a pastry case

## Hot and Cold Buffet Menu

Served with homemade Dimora bread

### Cold Dishes

- Prawns, orange, fennel, rocket and cherry tomato salad
- Fresh Scottish salmon marinated in lemon juice and pink peppercorns
- Parma ham and basil wrapped on bread sticks
- Heirloom coloured tomato, buffalo mozzarella and basil salad
- Italian style rice or pasta salad, with ham, tomatoes, onions, olives, spicy provolone cheese, evo oil, lemon juice
- Pre portioned prawn cocktail served in a crunchy salad leaf
- Selection of Italian antipasti, cold meats, cheese, mix vegetables and olives
- Bruschetta with mix toppings
- Selection of Italian cheeses
- Italian potato salad, with red onion, olives, anchovies, parsley, oregano, evo oil and basil
- Neapolitan frisella ( dry baked bread soaked in water and vinegar topped with a rich tomato, olives topping)
- Dimora's tomato salad, heirloom tomatoes, onions, chilli, garlic, basil, celery, oregano and evo oil

### Hot Dishes

- Aubergine parmigiana
- Prawns, squid and courgette deep fried served with lemon wedge and garlic mayo
- Baked pasta tray with tomato ragu, sausage, smoke mozzarella, peas and parmesan
- Baby calzone pizza stuffed with cheese, tomato, salame and basil
- Lamb or beef meat balls, served in a rich tomato sauce
- Selection of grilled vegetables with a evo oil, wine vinegar, oregano, mint and chilli dressing
- Chicken saltimbocca, cooked with Parma ham, sage and Marsala wine sauce
- Homemade potato gnocchi with tomato sauce, mozzarella and basil finished with Parmesan
- Frittata of spaghetti with pancetta, black pepper and pecorino cheese, served pre sliced
- Stuffed peppers with vegetarian risotto, or linguine puttanesca
- Slow cooked pork belly with garlic, black pepper, sea salt, rosemary and wine
- Sautéed mussels, with garlic, chilli, parsley, evo oil
- Baby cod and hand cut chips served with a puttanesca sauce dip
- Selection of different Dimora pizzas to be served by the waiting staff

### Desserts

- Caprese cake
- Tiramisu', traditional or strawberry and white chocolate
- Pannacotta with chocolate, or Amarene cherries
- Lemon sorbet with raspberry sauce
- Chocolate, rum mousse

## **Booking Info and Payment Terms**

- **A 20% booking deposit will be required to confirm your event booking.**
- **All prices quoted are inclusive of vat @ 20%**
- **Final guest numbers & any special dietary requirements should be confirmed no later than 7 days prior to your event.**
- **An invoice for the balance will be issued on confirmation of guest numbers.**
- **Balance payment will be due 5 days prior to your event.**