MANICOMIO CHELSEA

Private Events in the Conservatory





Private Dining

Set amongst the hanging ivy and beautiful florals, our Conservatory, with floor to ceiling windows and a secluded garden terrace, offers a private dining experience or a cocktail party like no other.

The dining room can accommodate up to 20 guests on 1 table or up to 30 over 2 tables depending on the desired layout and between 25 to 40 for a standing reception.

The Conservatory

Whether you are hosting a wedding reception, a large corporate event, a small birthday celebration, a canape party, a wedding, intimate dinners or drinks parties, we offer a menu to fit all occasions considering both taste and budget.

Please ask a member of our team for more details. For bookings and enquiries: 020 7730 3366 info@manicomio.co.uk

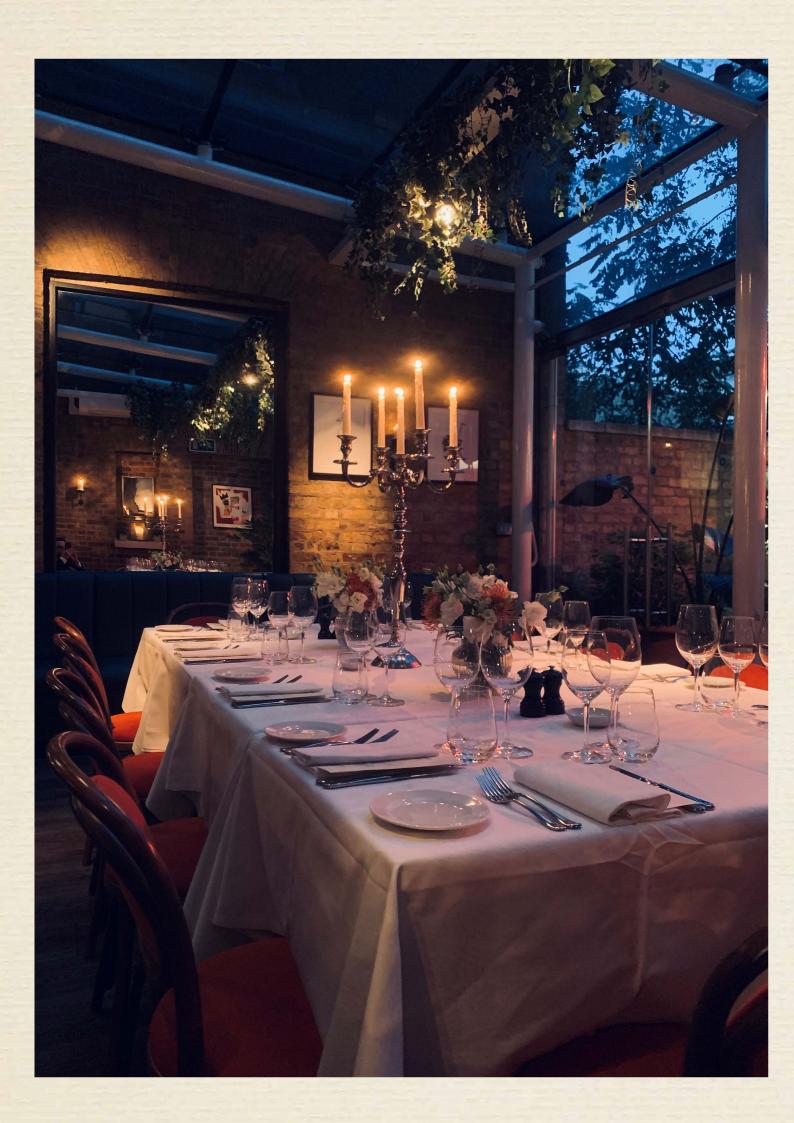








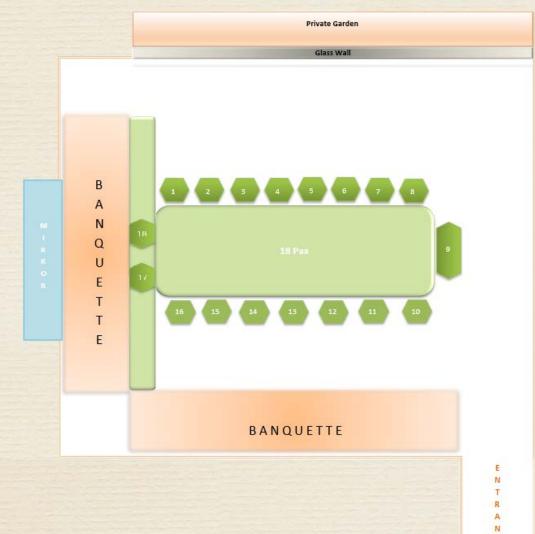








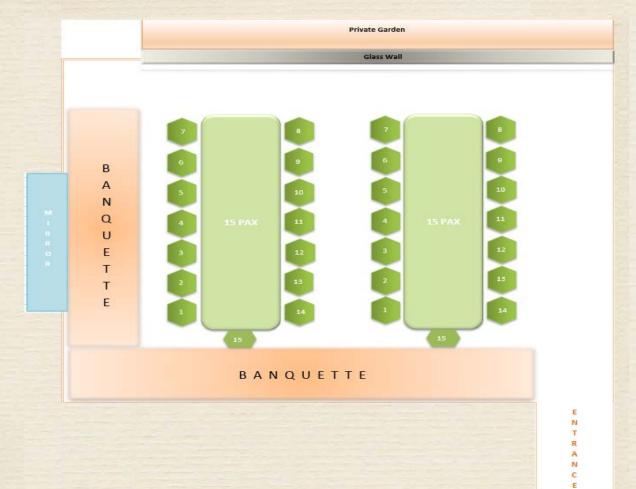
TABLE PLAN FOR 18 GUESTS



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TABLE PLAN FOR 30 GUESTS



MANICOMIO Chelsea

ANTIPASTI

Seared Beef Carpaccio - Fresh Horseradish, Rocket & Parmesan	16
King Peter Ham with Charentais Melon	13
Portland Crab Salad - Isle of Wight Tomato Gazpacho	16
Aubergine, Pea, Broad Bean, Sesame & Quinoa Salad - Miso dressing (vegan)	12/16
London Burrata with Wester Ross Smoked Salmon , Dill oil & Tobiko Caviar	15
Tiger Prawn Caesar Salad - Croutons & Parmesan	14/18

PASTA

Rigatoni with Native Lobster, Tomato, Chilli & Garlic	35
Bucatini with Peas, Broad Beans & Vegan Cashew Nut Pesto (vegan)	15/19
Potato Gnocchi with Tuscan Sausage & Wild Fennel Ragu (GF)	16/20
Pasta Fagioli with Red Mullet, Tomato, Chilli & Ligurian Olives	14/18
Tagliatelle with Rabbit, Capers, Lemon & Lovage	15/19

CARNE e PESCE

Char-grilled Yellow Fin Tuna - Panzanella Salad	24
Char-grilled Veal T-Bone with Spinach, Capers & Lemon	32
Chicken Milanese - Grilled Lettuces, Runner Beans, Parmesan & Caesar Dressin	g 24.5
Wild Sea Bass a la Plancha - Tondino Beans, Rocket, Chilli & Lemon Dressing	28
Char-grilled House Steaks - Hand selected cuts of dry aged beef from heritage	e breeds M.P

CONTORNI	
Zucchini Fritti (vegan)	6
Rosemary Al forno Potatoes (vegan)	5
Misticanza with Chilli & Garlic (vegan)	5.5
DOLCI	
Gelato (2 scoops)	5
Tiramisu	7
Strawberries with Vegan Coconut Crunch & Strawberry Jelly (vegan)	7
Dark Chocolate Mousse, Griottes Cherries & Honeycomb	8
Artisanal British Cheese Board	10.5/15.5

CANAPE MENU

Padron Peppers fermented chilli £5 per portion (5 peppers) Chicken liver bruschetta £1.50 each Wild mushroom crostini £1.75 each Burrata Anchovy Toast £1.75 each Tempus Charcuterie £15.50 per portion (4 meats 3 slices each) Heritage tomato Bruschetta £1.50 each Chunky truffle & rosemary fries £5.5 per portion Tiger Prawn Fritti 2.35 each Sea bream Ceviche 2.75 each

Room Facilities

AV Equipment (additional fee) Aux input for iPhone, Tablets, Samsung Phone and Laptop

Room layouts Our Conservatory can accommodate up to 18 diners on one table and up to 30 over 2 two tables (see layout pictures). Specific table plan sizes are available on request. Drinks/Canapé reception up to 40, (seasonal variations).

> Menus A la carte Canapés Bowl food We can supply bespoke menus for your event (please enquire directly)

> > Services

We can supply name cards at no additional charge Standard Flower arrangements at no additional charge Extra flower arrangements made by our florist at extra charge

For bookings and inquiries: 020 7730 3366

info@manicomio.co.uk

Terms & Conditions

Private Dining and Cocktail parties at Manicomio Chelsea: Our aim is to give you the best experience possible at Manicomio. Our Private Dining Room can accommodate up to 18 at one table and up to 30 on 2 tables and up to 40 guests for a standing cocktail party.

Confirmation:

It is necessary to confirm your event and, by doing so, provide us with credit card details.

At this time you enter a contract with us and agree to the terms laid out in this document.

Your reservation will remain provisional until such time that we receive your Credit Card Details which are securely stored in our system.

Cancellation charges:

- There will be charge on your credit card of £250 if cancellation is received between 48 hours and 7 days of the event;

- There will be charge on your credit card of £500 if cancellation is received within 48 hours of the booking.

- Cancellation within 24 hours, you will be charged at full price. (Standard £55 per head)

Menus:

Menus will be agreed in advance of the reservation, but occasionally certain dishes and wines become unavailable at short notice due to difficulties of supply and seasonality. In such an event, we will contact you to agree an alternative.

Minimum Spend and/or Fixed Hire Charge:

A minimum spend of £2.500 or £3.500 (including service charge) will apply to the event. However, if the minimum spent is not met, the difference will be charged as ROOM HIRF

Additional and included charges:

20% V.A.T is included in all prices. Any extra items ordered during your event will be charged at the listed menu price.

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MANICOMIO RESTAURANTS GROUP

MANICOMIO CHELSEA 83-85 Duke of York Square London SW3 4LY 02077303366 info@manicomio.co.uk www.manicomio.co.uk

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CANTO CORVINO 21 Artillery Lane London E1 7HA 02076550390 info@cantocorvino.co.uk www.cantocorvino.co.uk

ALLERGEN DELIVERY MATRIX JULY 2021

DISHES	Celery				Fish									
	Celery	Cereals gluten	Crustac eans	Eggs	Fish	Lupin	Milk	Mollusc	Mustar d	Tree Nuts	Peanut s	Sesam e	Soya	Sulphu Dioxide
ANTIPASTI												seeds		
KING PETER & MELON														
SALMON BURRATA		æ			۰		۲							
BEEF CARPACCIO				•			•		*					
VEGAN AUBERGINE QUINOA	¥											¥	æ	
CRAB SALAD		۲	*				۲							
TIGER CAESAR		æ	æ	æ			*		æ					
PASTA														
LOBSTER RIGATONI	æ	•	æ											
GNOCCHI TUSCAN SAUSAGE	٠	۲		۰			۲							
VEGAN BUCATINI PESTO														
PASTA FAGIOLI RED MULLET		۲												
TAG RABBIT RAGU	Ð	Ð		Ð										
MEAT/FISH														
VEAL T-BONE							_							
CHIX MILANESE		æ		æ	*		*		×					
TUNA		*												
SEABASS	•													
DESSERTS														
CHOCOLATE MOUSSE														
TIRAMISU		æ		æ										
VEGAN STRAWBERRY														
CHEESE	•	-					۰					-		
ICE CREAM														
SORBET		×												