

Dariana
EVENTS

Festive Menu



Dariana Festive Menu

Perfect for Christmas parties and celebrations

About The Menu

It's beginning to look a lot like Christmas at Dariana Events - and there's no better way to spend the most special day of the year than with our luxurious Festive Menu.

Please be aware that the menus and packages displayed are for guidance and suggestion purposes. All Food and Drinks Packages can be bespoke on request.

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Dariana Canapés Menu

Three Tiers of Canapés Menu to choose from

Dariana Canapés Menu Tier 1

Dariana Canapés Menu Tier 1 (Upgraded)

Dariana Canapés Menu Tier 2

Dariana Canapés Menu Tier 3



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Tier 1

Light Bites

Lavash Crisps, tzatziki (v)

Halloumi fries, chili (v)

Smoked aubergine bruschetta (v)

Burrata and tomato bruschetta (v)

Falafel (v)

Vegetarian spring roll (v)

Desserts

Baklava (v)

Cannoli (v)

**(v) = made with vegetarian ingredients, (vg) = made with vegan ingredients.*

A discretionary service charge of 12% will be added to your bill, all of which is distributed amongst staff.

Please let us know if you have any allergies or require information on ingredients used in our dishes.

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Tier 1 (Upgraded)

Light Bites

Chicken wings

Saffron chicken

Lamb kofte

Sweet and sour chicken

Flat bread

Lemon deep fried calamari

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Tier 2

Served Cold

Country Course Pate, Toasted Croute, Quince Chutney
Ham Hock en croute, Mustard Mayo
Smoked Salmon Mousse, Walnut Bread, Lemon Crème Fraiche
Seabass, Fennel and Citrus Salad
Avocado and Red Pepper Sushi Rolls (v)
Tomato and Feta Tart (v)
Blue Cheese, Toasted croute, Fig Chutney (v)

Served Warm

Mini Aberdeen Angus Burgers
Coronation Chicken, Raisin, Baby Gem
Ham Croquettes, Pea Puree
Fish and chips, Tartare Sauce
Sun Blushed Tomato and Mozzarella tartlet, Basil Puree (v)
Breaded Aubergine, Tomato and Mozzarella Balls (v)
Onion Bhaji (v)

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Tier 3

Served Cold

Mackerel tartar, smoked Jerusalem artichoke, seaweed mustard
Pumpkin seed biscuits, carrots & orange purée, rosemary (vg)

Served Warm

Welsh wagyu crumpets, tallow mayo, onion confit
Zero waste brussels sprouts bhaji, coconut yoghurt, celeriac chutney (vg)

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Dariana Festive Menu

Three Tiers of Festive Menu to choose from

Dariana Festive Menu Tier 1

Dariana Festive Menu Tier 2

Dariana Festive Menu Tier 2 (Upgraded)

Dariana Festive Menu Tier 3

Dariana Festive Menu Tier 3 (Upgraded)



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Tier 1

3 Courses

Starter

Chicken Liver Pate

Sourdough Goat Cheese, Mushroom and Spinach (vg)

Main Course

Roast Turkey With All The Trimmings

Roast Vegetables Pastry-less Tart, Roast Potatoes, Broccoli (vg)

Dessert

Sticky Toffee Pudding (vg)

Cheese Board

Select one from each course

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Tier 2

3 Courses

Starter

Parsnip, Honey and Chestnut Soup
Local Game Terrine, Pear Chutney and Crispbread
Seafood Tian, Pickled Cucumber, Soft Boiled Egg Dressing
Chestnut Mushrooms On Toast, Kale Pesto

Main Course

Roast Turkey, Chestnut Stuffing, Pigs In Blankets, Roast Potatoes and Vegetables
Braised Beef, Horseradish Mash and Buttered Greens
Seabass, Tapenade Crushed Potatoes, Spaghetti Of Vegetables, Caviar Butter Sauce
Cheese and Leek Suet Pudding, Roasted Potatoes and Vegetables

Dessert

Spiced Winter Berry Crumble and Custard
Duke of Cambridge Tart with Orange Syrup
Caramel and Chocolate Cheesecake
Pistachio and Cardamon Torte

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Tier 2 (Upgraded)

3 Courses

Starter

Parsnip Honey and Chestnut Soup (v)
Tides Fortune Gin and Tonic Smoked Carrot Ribbons, Vegan Cream Cheese,
Pickled Cucumber, Watercress, Warm Crumpet (v)
Game Terrine, Mulled Cider Pear and Quince Chutney, Seeded Crispbreads
Steamed Prawn Gyoza, Xo Mayonnaise, Carrot and Sesame Seed Slaw

Main Course

Roast Local Turkey, Stuffing, Pigs In Blankets, Yorkshire Pudding, Mixed Vegetables,
Roast Potatoes and Bread Sauce (v/vg alternative)
Turkey Burger, Cheddar, Pancetta, Lettuce, Tomato, Cranberry and Orange Sauce,
Braised Beef, Honey Roast Carrot and Parsnip, Buttered Sprout Tops, Horseradish
Mashed Potato Chicken, Pheasant, Bacon and Mushroom Pie Served With Chips
and Vegetables

Dessert

Panettone Bread and Butter Pudding Pouring Cream
Pavlova Passion Fruit, Mango, Vanilla Cream
Chocolate Tart, Cider Mulled Pears, Honeycomb Ice Cream
Christmas Pudding Brandy Butter (vg alternative)

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Tier 3

3 Courses

Starter

Chestnut leaf tea smoked seatrout, Welsh kombu, dashi, Exmoor caviar

Celery pannacotta, walnut praline, roasted grapes, pickled apple (vg)

Main Course

Roast Free Range Bronze Turkey Breast, Bacon Wrapped Poached Thigh, Brussels Sprouts, Chestnuts, Honey Glazed Parsnips and Carrots, Roast Duck Fat Potatoes and Truffle Jus

Potato farl, roast onions, duxelles, Welsh truffle (vg)

Dessert

Golden Caramelised Apple Tarte Tatin, Vanilla Bean Biscuit, Liquid Caramel (vg)

Select one from Main Course

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Tier 3 (Upgraded)

3 Courses

Starter

Celeriac Wrapped Plaice, Infused Dill Oil, Soy and Buttermilk Sauce
Mille Feuille Of Courgette and Lettuce, Broccoli and Sunflower Seeds (vg)

Served with artisan bread and English butter

Main Course

Roast Venison, Douglas Fir, Venison Kebab, Fennel Tatin, Celeriac Welsh Truffle Bianchetto
Chestnut, Sunflower Seed & Pistachio Galette, Roasted Squash, Lemon & Rosemary (vg)

Dessert

Rosemary Mousse, Apricot and Orange Blossom Compote, Cocoa Nib Sponge, Winter Blossoms

Desserts are followed by fresh coffee, a selection of teas and petits fours

Select one from Starter and Main Course

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Festive Drinks Packages

Wide selection of drinks packages for you to choose from

Champagne Bar | Full House Bar |
Casual Bar | Wine & Beer Bar |
Non-Alcoholic | Bespoke Drinks Package

Enquire for prices

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Dariana's Services

Our event space offers a comprehensive suite of services designed to elevate every occasion

Bespoke Event Planning
Decor Services
Customised Space Arrangements
Flexible Seating Arrangements
Customised Themes
Customised Signage
Floral Design & Styling
Centralised Audio Visual System
Catering & Staffing



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End of The Night

For the best comfort after your festive celebration

About Your Stay

As your grand celebration draws to a close, we offer a seamless option by partnering with a nearby luxury hotel with preferred rates, ensuring you and your guests' comfort after the festive party. Your entire festive experience is expertly managed by elegance and meticulous attention to every detail.

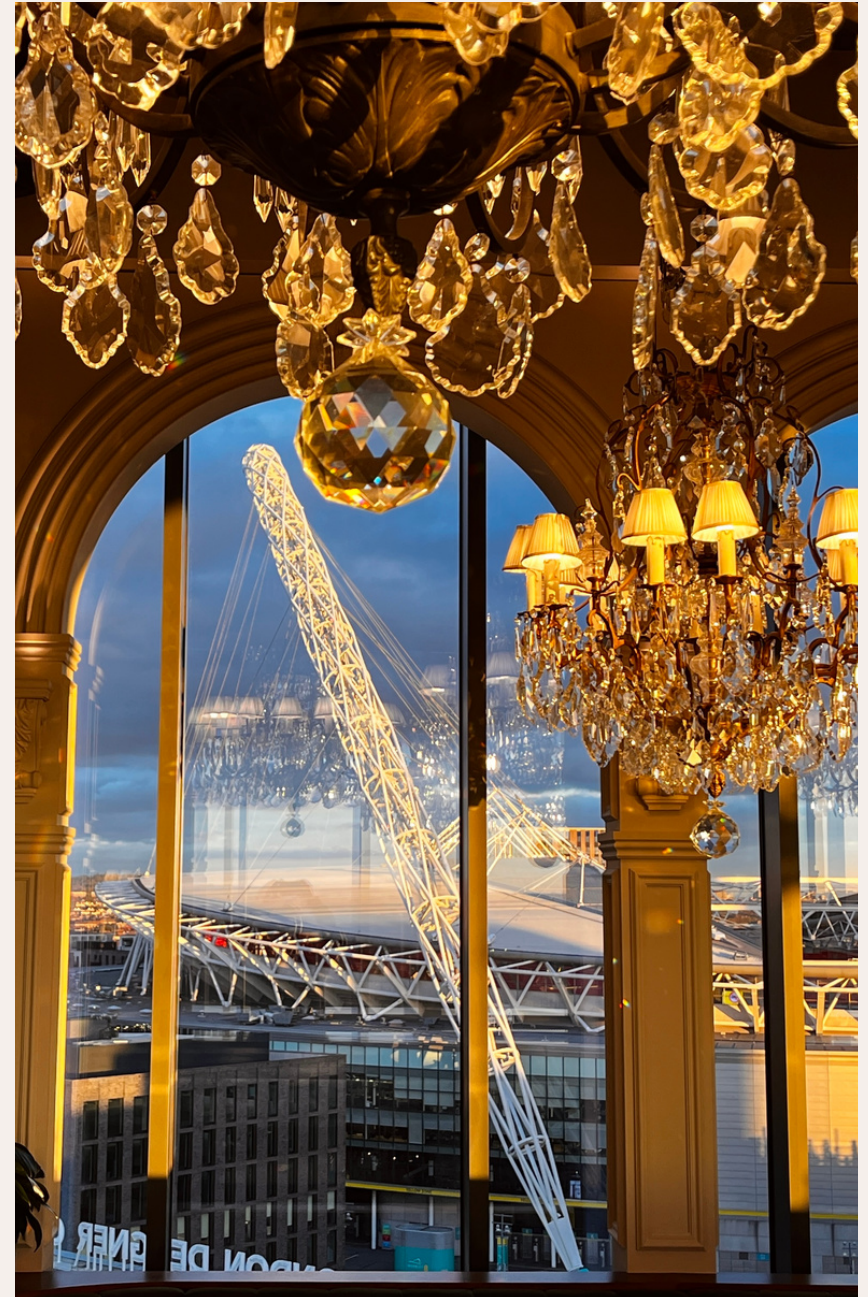
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All descriptions, dimensions, references to condition and necessary permissions for use and occupation and other details are given in good faith and are believed to be correct but any intending purchasers or leases should not rely on them as statements or representations of fact but must satisfy themselves inspection or otherwise as to the correctness of each of them.

The information provided is intended for illustrative purposes only and could change for example, in response to market demands or ground conditions. The landlord reserves the right to amend the specification as necessary without prior notice, but to an equal standard. Please note that whilst current views may be nonrestricted these could alter in the future. No person in the employment of our selling or leasing agent and representative has any authority to make any representations or warranty whatsoever in relation to the property



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Find Us



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[View Event Space Brochure](#)

NEAREST TUBE STATIONS

Wembley Central
(Bakerloo line)
Wembley Park
(Jubilee and Metropolitan line)

NEAREST TRAIN STATIONS

Wembley Central
(Southern & West Midlands Trains)
Wembley Stadium
(Chiltern Railways)

NEAREST OVERGROUND STATION

Wembley Central

NEAREST BUS STATIONS

18, N18, 182, 440, 483,
83, N83, 92, 223

WALKING DISTANCE FROM STATION

Wembley Central,
16 minutes (0.8 miles)
Wembley Park,
14 minutes (0.6 miles)
Wembley Stadium,
8 minutes (0.4 miles)

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