



SOUTH PLACE CHOP HOUSE

NEW YEARS EVE 2017



3 COURSES £75

AMUSE-BOUCHE

CHESTNUT ARANCINI & WINTER TRUFFLE MAYONNAISE

STARTERS

BUTTERNUT SQUASH SOUP
SMOKED BACON, SAGE

GOOSENARGH CHICKEN & HAM HOCK TERRINE
BURNT APPLE PUREE, SOURDOUGH TOAST

SALT BAKED HERITAGE BEETROOTS
GOATS CURD, QUINCE, WINTER LEAVES (V)

CRAB CAKE
DEVILLED BROWN CRAB MAYONNAISE, PICKLED CUCUMBER

MAINS

ROAST NORFOLK TURKEY
ORANGE & CRANBERRY STUFFING, PIGS IN BLANKETS, HONEY ROAST PARSNIPS

SLOW COOKED OX CHEEK "BOURGUIGNON"
CREAMED POTATO, RED WINE

GLAZED TRUFFLED MACARONI
MONTGOMERY CHEDDAR, PUMPKIN, CHESTNUT (V)

JOSPER GRILLED CORNISH MONKFISH
SAVOY CABBAGE, LENTILS

DESSERTS

STEAMED ORANGE & TREACLE SPONGE
CHOCOLATE ICE CREAM

WARM CHOCOLATE CAKE
VANILLA ICE-CREAM

GLAZED BREAD & BUTTER PUDDING
CUSTARD, NUTMEG, CINNAMON

ENGLISH STILTON, PORT POACHED PEARS
HOUSE MADE OATCAKES, PICKLED WALNUTS

Prices include VAT at 20%

*A discretionary 12.5% service charge will be added to your bill
please inform your waiter for any allergies or dietary requirements*

Phone: +44 (0)20 3215 1270

Email: chophouse@southplacehotel.com



SOUTH PLACE CHOP HOUSE

CHRISTMAS DAY LUNCH 2017
3 COURSES £60



TO START

PUMPKIN SOUP
SMOKED BACON, SAGE

GOOSENARGH CHICKEN & HAM HOCK TERRINE
BURNT APPLE PUREE, SOURDOUGH TOAST

SALT BAKED BEETROOTS
GOATS CURD, QUINCE, WINTER LEAVES

SMOKED MACKEREL & SOFT BOILED EGG SALAD
BABY GEM & RED WINE DRESSING

MAIN COURSE

ROAST NORFOLK TURKEY
ORANGE & CRANBERRY STUFFING, PIGS IN BLANKETS, HONEY ROAST PARSNIPS

SLOW COOKED OX CHEEK "BOURGUIGNON"
CREAMED POTATO, RED WINE

GLAZED MACARONI
MONTGOMERY CHEDDAR, PUMPKIN, CHESTNUT

ROAST COD
ROOT VEGETABLE GALETTE, SPROUT TOPS, ROASTING JUICES

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
BRANDY SAUCE

CHOCOLATE FONDANT
VANILLA ICE-CREAM

APPLE & CINNAMON CRUMBLE
WARM CUSTARD

ENGLISH STILTON & PORT POACHED PEARS
HOUSE MADE OATCAKES, PICKLED WALNUTS

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SOUTH PLACE CHOP HOUSE

FESTIVE MENU

2 COURSES £30 / 3 COURSES £35

27 NOVEMBER - 24 DECEMBER 2017

TO START

BUTTERNUT SQUASH SOUP

SIPPETS, SAGE OIL (V)

SALT BAKED HERITAGE BEETROOTS

GOATS CURD, QUINCE, WINTER LEAVES (V)

GOOSENARGH CHICKEN TERRINE

PRUNES, CELERIAC & TURNIP REMOULADE

DEEP FRIED CRAB CAKE

DEVILLED CRAB MAYONNAISE, PICKLED CUCUMBER

MAIN COURSE

ROAST NORFOLK TURKEY

ORANGE & CRANBERRY STUFFING, PIGS IN BLANKETS,
HONEY ROAST PARSNIPS

SLOW COOKED BEEF "BOURGUIGNON"

CREAMED POTATO, RED WINE JUS

GLAZED MACARONI

MONTGOMERY CHEDDAR, PUMPKIN, CHESTNUT (V)

ROAST COD

ROOT VEGETABLE GALETTE, SPROUT TOPS, ROASTING JUICES

DESSERT

CHRISTMAS TART

RUM & RAISIN ICE CREAM

WARM CHOCOLATE FONDANT

VANILLA ICE CREAM

TRADITIONAL CHRISTMAS PUDDING

BRANDY CUSTARD

SELECTION OF SEASONAL CHEESES (£5 PP SUPPLEMENT)

FESTIVE CHUTNEY, CRACKERS

Prices include VAT at 20%

A discretionary 12.5% charge will be added to your bill

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CHRISTMAS MENU 2017

Champagne & Canapés

Amuse Bouche

Starters

Ravioli, Dorset crab, Orkney scallop, clementine

or

Stuffed chicken wing, chestnut velouté, crushed chervil root, black truffle

Main courses

Dover sole, hand rolled farfalle, chanterelles, Beaufort

or

Black Angus beef, glazed rib, BBQ, truffle creamed potato

Cheese

Truffled Sharpam Brie, oatcakes, golden raisins – additional £10.00

Desserts

Christmas pudding tart, brandy cream, orange, white chocolate

or

Chocolate, banana milk, 37% caramelia, hazelnuts

Petits fours

3 courses £100.00

7 courses £150.00

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NEW YEAR'S EVE MENU 2017

Champagne & Canapés

Stuffed chicken wing, chestnut velouté, crushed chervil root, black truffle

Roast octopus, heritage potato, puntarella, red wine bagna cauda

Ravioli, Dorset crab, Orkney scallop, clementine

Dover sole, Cornish squid, leeks, chanterelles

Black Angus beef, glazed rib, BBQ, truffle creamed potato

Brillat Savarin cream, orange, bergamot, vanilla

Chocolate, banana milk, 37% caramelia, hazelnuts

Petits fours

£160.00

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