
SOUTH PLACE HOTEL

Autumn 2022 Events Canapés

£3 per canapé

Minimum order of x6 canapés per person

Cold canapés

Cheese straws, anchovy cream

Poached pear & stilton tart (V)

Beef tartare, cornichons, chives, sourdough crostini

Pickled cucumber & crushed avocado vol-au-vent (VG)

West Country Goose rillettes, balsamic onions

Hot canapés

Chorizo beignet

Dorset crab rarebit

Gloucester Old Spot sausage roll, HP sauce

Mac & cheese ball, truffle mayonnaise (VG)

British ricotta & truffle gnocchi (V)

Braised Beef scrumpet, horseradish sauce

Red Duroc Pork & Apple Bon Bons, Burnt Apple

Sweet canapés

Valrhona chocolate bonbon

Seasonal macaroon

Yuzu Meringue Pie

Prices include VAT at the prevailing rate.

A discretionary 15% service charge will be added to your total bill.

We are happy to provide information pertaining to allergies & intolerances upon request.

*Consuming raw & unpasteurised food may increase your risk of foodborne illness

SOUTH PLACE HOTEL

Autumn 2022 Bowl Food

£7.50 per bowl

Minimum order of x3 bowls per person

Hot

Butter chicken curry, jasmine rice, poppadum's

Braised Jacobs ladder, creamed potato, rosemary jus

Haddock goujons, tartare sauce, hand cut chips

Truffle Mac 'N' Cheese, garlic breadcrumbs (VG)

Pumpkin & Sage Tortellini (VG)

Salads

Heritage beetroot salad, quinoa, kale, smoked almonds, croutons, radish & avocado (VG)

Grilled chicken Caesar salad, Parmesan, baby gem, croutons, anchovies

Tuna Niçoise, baby potatoes, green beans, eggs, little gem & olives

Sweet

Pear & Almond Tart

Sticky Toffee pudding, Toffee sauce

Black Forest, Amarena cherries, kirsch Chantilly (VG)

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Autumn 2022 Private Dining Menu

1. Set Menu - £80 per person

One option per course for the entire party. All guests will have the same.

2. Pre-order from a reduced a la carte menu - £85 per person

Maximum 30 Guests

Three options per course for the group to select from in advance.
The organiser selects the three options per course then circulates to guests.
Pre order selections and table plan sent to venue 10 days prior to arrival.

Please see options on the following page

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Please see previous page terms and conditions prior to making your selection

Starters

Celeriac & Apple soup (V)

Foreman's London Cure Smoked salmon, horseradish cream and rye bread

West Country Goose terrine, pickles, and sourdough

Heritage beetroot salad, kale, rocket, avocado, heirloom carrots, smoked almonds, quinoa (VG)

Laverstoke Park Burrata, Radicchio, harissa, spiced nuts

Main Course

Creedy Carver chicken breast, creamed potato, wild mushrooms and jus

Pumpkin & Sage Tortellini, cobnuts, black truffle (VG)

Jacobs Ladder, creamed potato, savoy cabbage, red wine sauce

Fillet of sea bream, king prawn, crushed potato, Bouillabaisse

Dessert

Black Forest, Amarena cherries served with kirsch Chantilly (VG)

Sticky Toffee Pudding, clotted cream, toffee sauce

Pecan and yuzu mousse, spiced biscuit

British cheese selection, damsel biscuits, quince jelly (£10 supplement per person)

Tea, Coffee and Petit Fours to finish

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