
SOUTH PLACE HOTEL

Private Brunch Menu 2022

£45.00 for 3 courses

or

£65.00 per guest for 3 course, unlimited bubbles for 2 hours

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.

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

Starters

American style pancakes, blueberries, smoked bacon, maple syrup

Organic Greek yoghurt, mixed berries, homemade coconut granola

Glamorgan sausages, sriracha mayo (vg)

Pork and cep terrine, pickles and sourdough

Main Course

Croque Monsieur

Pea and mint ravioli (vg)

Eggs Benedict, Florentine or Royale

Waffles bacon and maple syrup

South Place burger served with French fries, lettuce, gherkin, cheddar, and relish

Desserts

NXT "milk" chocolate ganache, vanilla ice cream (vg)

Apricot and almond frangipane tart

Lime mousse, English raspberries, and shortbread

British cheese selection, damsel biscuits and quince paste (£10 supplement)

Selection of sorbets or ice creams

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