

AUTUMN - WINTER MENU 2025



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When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes ‘may contain’ an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.



SOUTH PLACE HOTEL

CANAPES

£5.00 EACH

MINIMUM ORDER OF 20 PER CHOICE

ARANCINI

Mushroom, saffron aioli, pecorino

TAMWORTH SAUSAGE ROLL

Mulled wine ketchup

PIGS IN BLANKETS

Spicy tomato sauce

TURKEY CROQUETTE

Cranberry jam

VOL AU VENT

Wild mushrooms

FALAFEL (VG)

Beetroot hummus

£7.00 EACH

MINIMUM ORDER OF 20 PER CHOICE

POPCORN CHICKEN

Sriracha mayonnaise, hot honey

BLINIS

Smoked salmon, lemon and herb
crème fraîche

CUCUMBER MAKI (VG)

Wasabi mayonnaise, crispy shallots

STEAK TARTARE CONE


Tartare dressing, avocado purée

BEEF SLIDER

Bacon ketchup, sriracha mayonnaise, lettuce

CHEESEBURGER (VG)

Iceberg lettuce, burger sauce



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SOUTH PLACE HOTEL

BOWL FOOD

£10.00 EACH
MINIMUM ORDER OF 20 PER CHOICE

BEEF CHEEK

Pomme purée, red wine jus, crispy onion

FISH AND CHIPS

Tartare sauce

ORZO (VG)

Jerusalem artichoke, gremolata

FRIES

Burger sauce

BANG-BANG CAULIFLOWER (VG)

Stir fried rice, pickled cucumber

TERIYAKI CHICKEN POKE BOWL

Edamame, pickled carrots, crispy shallots,
ginger and wasabi dressing

SPICED AUBERGINE BOWL (VG)

Giant cous-cous, tabbouleh, tahini dressing, garlic sauce

CHICKEN CAESAR SALAD

Cos lettuce, parmesan, croutons

SUPERFOOD SALAD (VG)

Quinoa, pomegranate, piquillo pepper, kale,
mixed sprouts, citrus dressing


SWEET OPTIONS

RUM BABA

Golden raisins, Chantilly

CRUMBLE (VG)

Gooseberry, custard



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SOUTH PLACE HOTEL

CLASSIC MENU

£85 PER PERSON

For up to 30 guests maximum, all guests pre- order from below options in line with a table plan.

For 31+ guests, all guests dine with the same starter, main and dessert. Dietary requirements are catered to via Chef's selection

INCLUDES BREAD & BUTTER FOR THE TABLE.
TEA FILTER COFFEE AND PETIT FOURS TO FINISH

STARTERS

ROASTED SQUASH SOUP (VG)

Dhukka spice, coriander salsa

SMOKED SALMON RILLETTE

Pickled cucumber, crème fraîche dressing, crouton

BURRATA

Heritage beetroot, rocket pesto, white balsamic dressing

MAINS

BEEF CHEEK

Mushroom pomme purée, heritage baby carrots, Bordelaise sauce

SEA BREAM

Jersey Royals, warm tartare sauce, sea herbs

ORZO (VG)

Jerusalem artichoke, gremolata

BRONZE TURKEY

Pigs in blankets, trimmings, roasted potatoes, cranberry jus

* Available from November 17th *

DESSERTS

CHEESECAKE


Salted caramel, caramelised banana

CRUMBLE (VG)

Gooseberry, custard

COCONUT PANNACOTTA (VG)

Passion fruit preserve, flapjack crumble



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SOUTH PLACE HOTEL

SIGNATURE MENU

£105 PER PERSON

For up to 30 guests maximum, all guests pre-order from below options in line with a table plan.

For 31+ guests, all guests dine with the same starter, main and dessert. Dietary requirements are catered to via Chef's selection

INCLUDES BREAD & BUTTER FOR THE TABLE.
TEA FILTER COFFEE AND PETIT FOURS TO FINISH

STARTERS

STEAK TARTARE

Sticky rice, wasabi emulsion, pickled mooli

VOL AU VENT (V/ VG ON REQUEST)

Wild mushroom, garlic foam

ROASTED SCALLOP

Cauliflower purée, curry oil, chorizo crumble

MAINS

ATLANTIC COD

Gnocchi, clams, Beurre blanc

28 DAYS DRY AGED BEEF FILLET

Leek tarte tatin, cavolo nero, port jus - served medium rare only

LENTIL POT PIE (VG)

Kale, sweet potato, winter leaf salad

BRONZE TURKEY

Pigs in blankets, trimmings, roasted tomatoes, cranberry jus

* Available from November 17th *

DESSERTS

CHOCOLATE DOME

Chocolate Cremeux, pistachio, raspberry coulis

RUM BABA

Golden raisins, Chantilly

PAVOLVA (VG)

Spiced apple, whipped cream

CHEESE PLATE

Tomme De Savoie, Morbier Bichonne, Kidderton Ash, Baron Bigod, Colston Bassett Stilton, grapes, celery, quince & crackers

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SOUTH PLACE HOTEL

WINE LIST

CHAMPAGNE & SPARKLING

- £60 Prosecco, Argeo Ruggeri NV
- £95 NV Nyetimber Classic Cuvée West Sussex, UK
- £110 NV Piper Heidsieck Brut, Champagne, France
- £125 NV Piper Heidsieck , Rosé Brut, NV, Champagne, France
- £220 Ruinart Blanc de Blancs NV

WHITE WINE


- £42 Pinot Grigio, Ancora, Italy, Veneto
- £55 Aquamarine, Nelson, New Zealand
- £60 Torroxal Albarino, Spain
- £70 Chardonnay, De La Motte, Chablis, Burgundy, France
- £75 Pouilly-Fume, L'Ammonite, Domaine de Maltaverne

RED WINE

- £40 Montepulciano d'Abruzzo Sangiovese, Il Traliccio, Italy
- £50 La Ruchette Doree Rouge, Cotes du Rhone Villages
- £55 Malbec, Deande, Mendoza, Argentina
- £65 Chianti Colli Fiorentini, Uggiano, Tuscany, Italy
- £65 Shiraz The "Crossing", Lone Palm, Barossa Valley
- £120 Amarone La Colombaia Montresor

ROSÈ WINE

- £35 Ballerine Rose, France
- £60 Mirabeau Azure Provence Rosé, France



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BAR MENU

COCKTAILS

- £14.50

ESPRESSO MARTINI
Ketel One Vodka, Kahlua,
Fresh Coffee
- £14.50

APPROL SPRITZ
Aperol, Prosecco, Soda,
Orange
- £15.00

NEGRONI
Tanqueray Gin, Campari,
Antica Formula
- £10.00

ELDERFLOWER FIZZ
Non-Alcoholic

BOTTLED BEERS

- £7.00

Peroni Nastro Azzurro
- £8.50

Noam Bavaria Berlin Larger
- £7.00

Peroni Nastro Azzurro 0%
- £7.50

Aspalls Draught Cider

£4.00

SOFT DRINKS

- Tonic Water
- Slim Light Tonic
- Elderflower Tonic
- Mediterranean Tonic
- Ginger Ale
- Ginger Beer
- Lemonade
- Coca Cola
- Diet Coke

SPIRITS

50ML STANDARD
25ML ON REQUEST

GIN

- £11.00

Tanqueray
- £13.00

Sipsmith Dry Gin
- £14.00

Hendrick's
- £17.00

Monkey 47

VODKA

- £11.00

Ketel One
- £13.00

Sauvella Vodka
- £14.00

Belvedere

RUM

- £11.00

Havana 3
- £11.00

Havana Spiced
- £14.00

Diplomatico Reserva Excl.

WHISKY

- £11.00

Johnnie Walker Black
- £11.00

Jameson
- £12.00

Woodford Reserve Bourbon
- £16.00

Jack Daniel's Single Barrel

TEQUILA

- £11.00

El Jimador
- £18.00

Don Julio Reposado

MIXERS ARE +£1.50

BOTTLED WATER

- £4.75

Still Water
- £4.75

Sparkling Water

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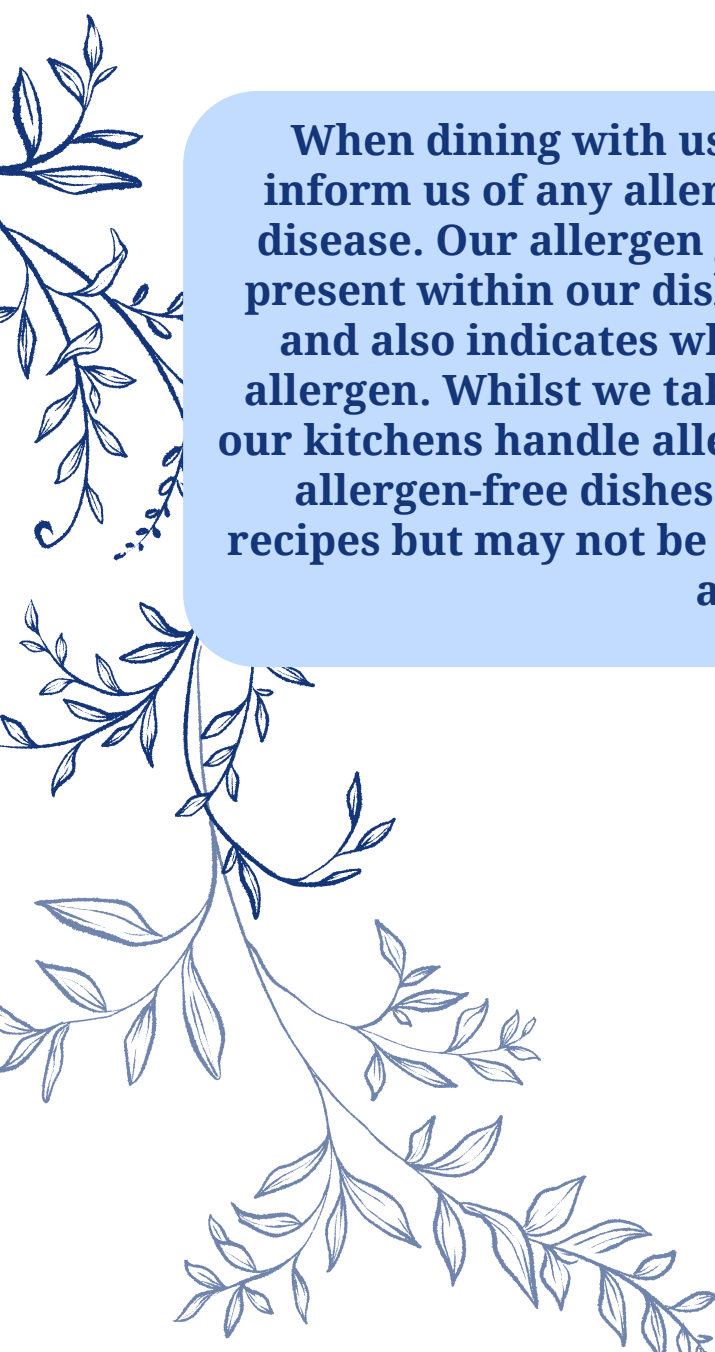
Our dedicated Events Team is available to help you plan your most memorable and magical event yet.

CONTACT US

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