

*private dining and events*

---

**SOUTH PLACE HOTEL**

## **BOWLS**

**£30.00 per guest for 4 bowls**  
**Pre-event bowls £7.50 per bowl**

### **Hot**

BBQ beef short ribs, creamed potato, bourguignon sauce  
Salt & pepper squid, jalapeño mayonnaise  
Fish, chips, mushy peas  
Merguez sausage, squid couscous, yoghurt, sumac  
Kashmiri vegetable curry (V)  
Seasonal mushroom risotto (V)

### **Cold**

Chicken Caesar salad  
Prawn cocktail  
Tuna niçoise  
Israeli couscous, golden raisins, lemon & mint (v)  
Feta cheese, black olive, tomato & red onion salad (v)

### **Sweet**

Salted caramel & chocolate pot  
Seasonal fruit cheesecake  
Passion fruit macaroon

*Menus are subject to change due to seasonality and product availability  
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.  
We are happy to provide information pertaining to allergies and intolerances upon request*

## CANAPES

Canapés £30.00 per guest 10 bites (choice of 10)

Canapés £36.00 per guest 12 bites (choice of 12)

Canapés £42.00 per guest 14 bites (choice of 14)

Pre-event canapés £3.00 per bite

### Cold

Foie gras & chicken liver parfait, sesame chips

Seared tuna, wasabi, avocado

Smoked salmon, cream cheese

Duck rilette, toasted sourdough

Taramasalata, squid ink crackers

Montgomery cheddar & onion tart (v)

Parmesan gougères (v)

Blue cheese & pear toast (v)

### Hot

Crab cakes with aioli

Teriyaki salmon skewers

Chicken satay

Pig's head kromeski

Chickpea & onion bhaji, mango chutney (v)

Wild mushroom truffle & parmesan arancini (v)

Sesame prawn toast

Quail scotch eggs, pickled walnut ketchup

### Sweet

Salted caramel & chocolate cups

Lemon meringue pie

Pistachio & raspberry profiteroles

Blackberry macarons

Fudge

*Menus are subject to change due to seasonality and product availability  
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.  
We are happy to provide information pertaining to allergies and intolerances upon request*

## **PRIVATE DINING LUNCH AND DINNER**

### **For up to 9 guests**

Set menu at £65.00pp – one option per course

Reduced a la carte menu £65.00pp – three options per course

*The three options per course are to be chosen from the menu below.*

### **From 10 to 20 guests**

Set menu at £65.00pp – one option per course

Reduced a la carte menu at £75.00pp – three options per course

Pre order from reduced a la carte menu at £65.00pp – Three options per course

*The three options per course are to be chosen from the menu below.*

### **For 21 to 30 guests**

Set menu at £65.00pp – one option per course

Pre order from reduced a la carte menu at £75.00pp – three options per course

*The three options per course are to be chosen from the menu below.*

### **For parties above 30+**

Set menu at £65.00pp – one option per course

*All menus include tea, coffee and Petit Fours*

*Menus are subject to change due to seasonality and product availability  
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.  
We are happy to provide information pertaining to allergies and intolerances upon request*

## **Amuse-bouche**

*One option for the entire party*

**£10.00 supplement if chosen as an additional course**

Tartar of Orkney scallop, apple, horseradish, lovage  
Warm Ratte potato velouté, sour cream, chive (v)

## **Starters**

London cured smoked salmon, shallots, capers, lemon & rye bread  
Dorset crab cakes, devilled brown crab mayonnaise  
Prawn cocktail, Iceberg lettuce, cocktail sauce  
Warm Scotch egg, pickled walnut ketchup  
Beef tartar, pickled mustard seeds, quail egg yolk, toast  
Lancashire cheese & caramelized onion tart (v)  
Heirloom tomato salad, burrata, olive oil (v)  
White onion & cider soup (v)

## **Mains**

Chicken, tarragon & mushroom pie, creamed potato & roasting juices  
Pan fried sea bream, tomatoes, crushed potatoes, black olives, lemon & herbs  
Pan fried plaice, brown shrimps, lemon & seaweed butter  
Roast breast of Gressingham duck, burnt orange purée, endive & Madeira  
Fillet steak, roast shallots, glazed mushrooms & herb butter -**£10.00 supplement if chosen**  
BBQ beef short rib, creamed potato, spinach, bourguignon sauce  
Potato & cheese dumplings, cheddar cheese sauce, onions & truffle, sourdough (v)  
Wild mushroom pappardelle, parmesan cheese, olive oil (v)

## **Pre-desserts**

*One option for the entire party*

**£5.00 supplement if chosen as an additional course**

Vanilla yoghurt, black cherry  
Buttermilk panna cotta, passion fruit, lime  
Honey cream, Granny Smith apple crumble

## **Desserts**

Treacle tart, burnt orange crème fraiche  
White chocolate & pistachio éclair  
Buttermilk panna cotta, lime & passion fruit  
Blueberry & almond tart  
Warm chocolate fondant, vanilla Ice cream

## **Cheese selection**

**£10.00 supplement if chosen as an additional course**

Montgomery cheddar, pickled walnut, oatcakes  
English stilton, fig jelly, oatcakes

*Menus are subject to change due to seasonality and product availability  
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.  
We are happy to provide information pertaining to allergies and intolerances upon request*