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**SOUTH PLACE HOTEL**

## **'It's a Kind of Magic'**

**Let your imagination run wild this Christmas here at South Place Hotel.**

In celebration of our love for art and culture, the inspiration behind our 2020 Christmas Campaign started with the lyrics from the famous Queen song 'A Kinda Magic' - as we all need a bit of uplifting magic after 2020...

With our five private dining rooms and two exclusive bars we can accommodate all kinds of intimate, festive celebrations. And if your guests are looking for a comfortable bed to end up in, then our luxurious bedrooms are just a lift ride away...

**For more information please contact our Events Team on:**

**Events@SouthPlaceHotel.com**  
or call 020 3215 1207

**#SouthPlaceMagic**  
**SouthPlaceHotel.com**

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## **SOUTH PLACE HOTEL**

### **Events Canapés**

£3.25 per canapé

### **Hot canapés**

Dorset crab cake, devilled brown crab mayonnaise

Crispy pigs head rillettes, burnt apple puree

Crisp whiting, mushy peas and tartar sauce

BBQ Beef with sweet shallot jam

Spiced Aubergine croquettes, minted coconut yoghurt (VG)

Black truffle Arancini (V)

### **Cold canapés**

Seared tuna, wasabi and avocado

Poached pear and stilton tart (V)

Baked beetroot with apple and hazelnut (VG)

Smoked salmon, horseradish and sorrel

Confit duck rillettes, mulled wine jam

Game sausage roll

### **Sweet canapés**

Valrohna chocolate truffle (VG)

Lemon meringue pie (VG)

Seasonal Macaron (VG)

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

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## **SOUTH PLACE HOTEL**

### **Christmas Private Dining Menu**

#### **1. Set Menu - £85 per person**

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

#### **2. Pre-order reduced a la carte menu - £90 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.

#### **3. Reduced a la carte menu - £95 per person**

Maximum 20 guests

Three options per course for the entire party. The organiser is to select the three options per course.  
Guests can choose from this reduced menu on the day.

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## SOUTH PLACE HOTEL

### Starters

Terrine of smoked ham hock, grain mustard, winter slaw and sourdough toast.

Potted Salmon with tartar butter, pickled cucumber and horseradish.

Winter cauliflower and stilton soup (V).

Roast Orkney scallops, spiced squash and coriander (£7pp supplement).

East end salad- spiced hummus, Israeli couscous and blood orange (VG).

### Main Course

Roast Norfolk Bronze Turkey, pigs in blankets, sage and onion stuffing and goose fat potatoes.

Slow cooked Beef cheek, Trueman's stout, creamed potato and carrots.

Cornish sea bream, cider cooked mussels, lemon and parsley.

Black truffle macaroni cheese (V).

Crispy Spiced Aubergine with coconut yoghurt, pickled vegetables and burnt chili (VG).

### Desserts

Warm Christmas pudding tart, brandy cream and orange.

Warm dark chocolate fondant, vanilla ice cream and chocolate sauce.

Spiced apple cake, preserved blackcurrant sorbet (VG).

English Stilton , quince jam and biscuits (£8pp supplement).

Mince pies to finish

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### **Champagne & Sparkling**

NV	Chandon Brut, Mendoza, Argentina	£51
NV	Lallier Grand Cru Brut, Grande Reserve, Ay, France	£75
NV	Nyetimber Classic Cuvée, West Sussex, United Kingdom	£77
NV	Champagne Taittinger, Brut Réserve, Reims, France	£90
NV	Pol Roger, Vallée d'Épernay, Côte des Blancs	£94
NV	Champagne Besserat de Bellefon, Cuvée des Moines Rosé, Epernay	£118

### **White Wine**

2017	The Rambler, Chenin Blanc, South Africa	£29
2018	Viognier, VdP d'Oc, Baron Philippe de Rothschild, Languedoc, France	£32.50
2018	Picpoul de Pinet, Morin Langaran, Languedoc-Roussillon, France	£37
2018	Sauvignon Blanc, Sileni Estates, Marlborough, New Zealand	£38
2018	Gavi di Gavi 'Nuovo Quadro', La Battistina, Piedmont, Italy	£42
2018	Albariño, Lagar de Bouza, Galicia, Spain	£43
2017	Touraine, Sauvignon Blanc, Loire, France	£50
2017	Chablis, De La Motte, Burgundy, France	£55
2017	Chardonnay Clonale, Kooyong, Australia	£68
2017	Cometa, Planeta, Sicily, Italy	£85
2017	Grüner Veltliner 'Renner', Schloss Gobelsburg, Wachau, Austria	£88

### **Red Wine**

2017	The Rambler, Nero d'Avola, Italy	£29
2016	Syrah, VdP d'Oc, Baron Philippe de Rothschild, Languedoc, France	£32.50
2017	Carmenère, Adobe, Colchagua Valley, Chile	£35
2017	Familia Cassone, Finca La Florencia, Mendoza, Argentina	£38
2016	Cabernet-Franc Dolomites, Raats Family Wines, Stellenbosh, South Africa	£41
2016	Pinot Noir, Humberto Canale, Patagonia, Argentina	£45
2017	Malbec Felino, Viña Cobos, Mendoza, Argentina	£49
2016	Bourgogne, Laforet, Joseph Drouhin, Burgundy, France	£55
2015	Cabernet Sauvignon, Le Riche, Stellenbosch, South Africa	£58
2011	Rioja Reserva, Valenciso, Spain	£68
2016	Corbières, Château d'Aussières Domaines Barons de Rothschild, France	£69
2012	Château Les Ormes de Pez, St-Estèphe, France	£108

### **Rosé Wines**

2018	Côtes de Thongue, Domaine Montrose, Languedoc-Roussillon, France	£30
2018	Côtes de Provence, M de Minuty, Château Minuty, France	£49

### **Sweet & Fortified Wines**

2015	Château Roumieu, Sauternes, France	£72
2013	Royal Tokaji 5 Puttonyos, Hungary (500ml)	£99
2005	Quinta da Madalena, Smith-Woodhouse, Portugal	£75

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