



Festive Event Menus

Canapés & Sliders	2
Bowl Food	3
Private Dining Pricing	4
Private Dining Menu	5
Wine List	6
Bar Menu	7
Contact us	8

SOUTH PLACE HOTEL

Canapés & Sliders

CANAPES

Goat's Cheese Mousse, gougère (V)
Beetroot Falafel, goat's curd (V)
Crispy Polenta, romesco (VG)
Salmon Tartare, avocado charcoal cone
Smoked Haddock Fish Cakes, curried mayo
Turkey Leg Croquettes, cranberry sauce
Pigs in Blankets, spiced ketchup

SLIDERS

Beef Slider, horseradish mayonnaise, pickles, rocket leaves
Vegan Cheeseburger, iceberg lettuce, burger sauce (VG)

SWEET CANAPES

Valrhona Chocolate Bonbon
Seasonal Macaroon
Yuzu Meringue Pie
Mince Pies

£4.00 per canapé | £4.50 per slider
Minimum order of x20 per canapé or slider

Prices include VAT at the prevailing rate. We are happy to provide information pertaining to allergies & intolerances upon request. *Consuming raw & unpasteurised food may increase your risk of foodborne illness





Bowl Food

HOT

Haddock Goujons, tartare sauce, chunky chips

Lamb Tagine, spiced couscous, minted Greek yogurt

Beef cheek “bourguignon”, creamy mash potatoes

Vegetable Curry, basmati rice, mango chutney (VG)

Truffle Mac & Cheese (VG)

SALADS

Quinoa salad

Pomegranate, kale, pumpkin, toasted almonds, mustard dressing (VG)

Grilled chicken Caesar salad

Gem lettuce, croutons, anchovies, parmesan, Caesar dressing

Cobb Salad

Lettuce, avocado, boiled egg, crispy bacon, stilton cheese, pickled red onions, house dressing

SWEET

Sticky Toffee Pudding, butterscotch sauce (VG)

Black Forest Gateau, Amarena cherries

Pecan, Yuzu & Pear Profiteroles

£7.50 per bowl food

Minimum order of x20 per bowl food



Prices include VAT at the prevailing rate. We are happy to provide information pertaining to allergies & intolerances upon request. *Consuming raw & unpasteurised food may increase your risk of foodborne illness

Private Dining Pricing

OPTION 1:

Festive Set Menu - £85 per person

- Choose one option for each course, all guests will have these chosen dishes.
- Dietaries will be catered for with chef's choice.

OPTION 2:

Pre-order from a reduced festive menu - £85 per person

- The organiser selects three options for each course then circulates to guests to choose from.
- Selections must be made in advance.
- Maximum 30 guests.
- Table plan required.
- Pre order selections and table plan will be sent to venue on the Monday of the preceding week of event date.

Please see menu options on the following page



Private Dining Menu

STARTERS

**Sweet Potato, Coconut & Pickled
Ginger Soup.**

Coriander & hazelnut pesto (VG)

**Courgette & Goat's Cheese
Fritters,**

Pickled fennel, truffle honey (V)

Smoked Salmon.

Apple jelly, horseradish cream,
pumpnickel crumbs

Ham Hock & Pistachio Terrine,

Mustard mayo, cornichon,
membrillo, pea shoots

Beef Carpaccio,

Anchovy, caper berries, parmesan,
rocket, black truffle oil (£5
supplement per person)

MAINS

**Roast Parsnip, Porcini & Pearl Barley
Wellington,**

Truffled lentils, peas, carrots &
tenderstem broccoli (VG)

Crispy Skinned Hake Fillet,

Potato puree, ratatouille, lobster cream

Roasted Breast of Chicken,

Spiced butternut, cavolo nero, broad
beans, fig, mulled jus

Roast British Turkey,

Caramelised onion stuffing, pigs in
blankets, roast potato, peas, carrots,
tenderstem broccoli, gravy,
cranberry sauce

28-Day Dry Aged Beef Fillet,

Confit potato terrine, oyster mushrooms,
bourguignon sauce (£10 supplement per
person)

DESSERTS

**Black Forest Gateau,
Amarena cherries**

Pecan, Yuzu & Pear Profiterole

**Christmas Pudding,
Brandy custard (VG)**

Mont Blanc,

Corsiglia chestnut rum & vanilla

**British Cheese Selection,
Damsel biscuits, membrillo
(£10 supplement per person)**

**TEA, FILTER
COFFEE, AND MINCE
PIES TO FINISH.**

Wine List

CHAMPAGNE & SPARKLING

NV Nyetimber Classic Cuvée West Sussex, UK	£90
NV Laurent- Perrier, La Cuvée, Tours Sur Marne, France	£118
NV Laurent- Perrier Rosé, Tours Sur Marne, France	£135

WHITE WINE

2022 La Première Ballerine, Cote de Gascogne, France	£33
2021 Chardonnay, Star Crossed, Geographe, Australia	£36
2022 Pinot Grigio, Vernacoli, Cavit	£38
2022 Sauvignon Blanc, Satyr by Sileni Estate, Marlborough, NZ	£40
2021 Touraine, Sauvignon Blanc, Loire, France	£56
2021 Chablis, Domaine de la Motte	£58

RED WINE

2021 La Première Ballerine, Rouge, France	£33
2020 Rioja Cza, Ontanon Mediel	£40
2020 Boutinot 'Les Coteaux' CDR	£41
2021 Malbec Turno de Noche	£48
2020 'The Crossing' Lone Palm Shiraz	£52
2020 Bourgogne Pinot Noir 'Illuminé'	£60
2019 Clos De La Cure, Bordeaux	£74
2017 Campogiovanni Brunello di Montalcino	£134

ROSÈ WINE

2022 Mirabeau Azure Provence Rosé, France	£48
2021 Mirabeau Etoile Provence Rosé, France	£59



Bar Menu

BOTTLED BEERS

Meantime London Lager	£6.85
Meantime Pale Ale	£6.85
Portobello Brewing & Co	£6.85
Aspall Suffolk	£6.85
Nastro Azzuro Peroni	£6.85
Peroni 0%	£6.85
NOAM German Unfiltered	£8.00

SOFT DRINKS

Tonic Water	£4.00
Slim Light Tonic	£4.00
Elderflower Tonic	£4.00
Mediterranean Tonic	£4.00
Ginger Ale	£4.00
Ginger Beer	£4.00
Coca Cola	£4.00
Diet Coke	£4.00

WATER

Still Water	£4.75
Sparkling Water	£4.75

GIN

Tanqueray	£6.00
Sipsmith Dry Gin	£7.00
Hendrick's	£7.50
Monkey 47	£9.50

RUM

Havana 3	£6.00
Havana Spiced	£6.00
Gosling's Black Seal	£6.00
Diplomatico Reserva Excl.	£7.50

WHISKY

Johnnie Walker Black	£6.00
Jameson	£6.00
Maker's Mark	£6.50
Nikka From The Barrel	£9.00
Jack Daniel's Single Barrel	£8.50
Oban 14	£10.50
Lagavulin 16	£10.50

TEQUILA

El Jimador	£6.00
Don Julio Reposado	£9.50

VODKA

Ketel One	£6.00
Sauvella Vodka	£7.50

APERITIF

Campari	£5.00
---------	-------

LIQUORS

Kahlúa	£5.00
Sambuca White	£5.00
Jägermeister	£5.00
Amaretto Disaronno	£5.00

Contact us

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

+44 (0)20 3215 1219/23
events@southplacehotel.com

South Place Hotel,
3 South Place, London,
EC2M 2AF,
United Kingdom
southplacehotel.com

Prices include VAT at the prevailing rate. 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

