



2024

AUTUMN/WINTER EVENT MENU

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SOUTH PLACE HOTEL

CANAPÉS & SLIDERS

CANAPES

Tamworth sausage roll - Mulled wine ketchup

Salmon tartare cone - Ginger and soy dressing, avocado purée

Spiced squash tart (VG) - Vegan feta cheese, caramelized onions, rosemary

Sweet corn fritter (VG) - Chilli gel, Cilantro emulsion

Satay chicken - Coconut, ginger and peanut

Arancini (V) - Mushrooms, black truffle mayonnaise, pecorino

Beef cheek bonbon - Apple sauce

Pigs in blanket - Spicy tomato sauce

Turkey Croquette - Cranberry jam

SLIDERS

Beef and Cheese Slider - Relish, gem lettuce

Vegan Cheeseburger (VG) - iceberg lettuce, burger sauce

Prawn roll - Iceberg lettuce, Marie rose sauce, brioche roll (+£1 supplement)

SWEET CANAPES

Valrhona Chocolate Bonbon

Seasonal Macaroon

Carrot cake

Cedrat Lemon drizzle cake

£4.00 per canapé | £5.00 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

SAVOURY

Seared steak poke bowl - Cucumber, edamame, sushi rice, radish, pickled red cabbage (+£1.50 supplement)

Mini bangers and Mash - Onion gravy

Stir fried noodles (VG) - Mangetout, carrots, peppers, hoisin sauce

Crispy aubergine (VG) - Katsu sauce, sticky sushi rice

Gnocchi (VG) - Roasted squash, sage and gremolata

Fish goujons - Chips, tartare sauce

Fish pie - Salmon, haddock, peas

Roast turkey dinner - Brussels sprouts, roast potatoes, cranberry jus (available only from 18.11.24)

Truffle & Parmesan Fries

SWEET

Spiced Apple crumble - Salted oat crumble

Sticky Toffee (VG)

£7.50 per bowl food

Minimum order of x20 per bowl food

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PRIVATE DINING PRICING

OPTION 1:

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 menu - £90 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

Salmon Rilette

Crème fraiche, chicory, lemon gel,
melba toast

Beef Tataki

Wasabi mayonnaise, ponzu, spring
onion, crispy noodles
(£10 supplement per person)

Onion Soup (VG)

Vegan cheese, toast

Warm Goat's Cheese

Honey glaze, winter leaves,
toasted walnut

Ham Hock Terrine

Quince gel, piccalilli, brioche
(available only from 18.11.24)

MAINS

Lamb breast

Creamy pomme pure, glazed heritage
carrots, lamb jus

Atlantic Cod

Wild mushroom mousseline, green herb
tuille, pickled shimeji

Corn Fed Chicken Supreme

Spiced butternut, brussels sprouts,
mulled wine jus

Beef Wellington

Marinated red cabbage, dauphinoise
potatoes, red wine jus
(£12 supplement per person)

Spiced Cauliflower Pithivier

Winter vegetables, cranberry gravy

Bronze Turkey

Stuffing, winter vegetables, gravy,
cranberry sauce, goose fat roasted
potatoes
(available only from 18.11.24)

DESSERTS

Poached pear

Mulled wine, vervain crème brulee

Vacherin

Clementine and chestnut mousse

Chocolate Cremaux Sphere

Hazelnut, salted caramel

British Cheese Selection,

Damsel biscuits, membrillo
(£10 supplement per person)

**TEA, FILTER COFFEE,
AND PETIT FOURS
TO FINISH.**

Wine List

CHAMPAGNE & SPARKLING

Dolci Prosecco, Italy	£60
NV Nyetimber Classic Cuvée West Sussex, UK	£90
NV Piper Heidsieck Brut, Champagne, France	£105
NV Piper Heidsieck , Rosé Brut, NV, Champagne, France	£120
Krug Grande Cuve Brut, 170th Edition. NV	£440

WHITE WINE

Chenin Blanc, Kleine Orangerie, Western Cape, South Africa	£39
Chardonnay, De La Motte, Chablis, Burgundy, France 2022	£60
Sauvignon Blanc Sileni, Marlborough, New Zealand 2023	£46
Riesling Vieilles Vignes, Cave de Turckheim, France 2020	£58
Pouilly-Fuissé Grande Réserve, Burgundy, France 2023	£80

RED WINE

Merlot, D&D Cuvée 11, France	£39
Ribera del Duero Crianza Rippa, Spain	£52
Valpolicella Prà Morandina, Italy 2022	£60
Chianti Classico, Toscan, Italy 2020	£90
Amarone della Valpolicella , Veneto, Italy	£115
Cabern et Franc Malbec Coterie, South Africa	£46

ROSÉ WINE

Ballerine Rose, France 2023	£39
2022 Mirabeau Azure Provence Rosé, France	£60



BAR MENU

BOTTLED BEERS

Peroni Nastro Azzurro	£7.00
Noam Bavaria Berlin Lager	£8.50
Session IPA GF, Unfiltered	£8.00
Peroni Nastro Azzurro 0%	£7.00
Aspalls Draught Cider	£7.50

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	£11.00
Sipsmith Dry Gin	£13.00
Hendrick's	£14.00
Monkey 47	£17.00

RUM

Havana 3	£11.00
Havana Spiced	£11.00
Diplomatico Reserva Excl.	£14.00

WHISKY

Johnnie Walker Black	£11.00
Jameson	£11.00
Woodford Reserve Bourbon	£12.00
Jack Daniel's Single Barrel	£16.00

TEQUILA

El Jimador	£11.00
Don Julio Reposado	£18.00

VODKA

Ketel One	£11.00
Sauvelle Vodka	£13.00
Belvedere	£14.00

COCKTAILS

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

APEROL SPRITZ £ 14.50
Aperol, Prosecco, Soda, Orange

NEGRONI £15.00
Tanqueray Gin, Campari, Antica Formula

ELDERFLOWER FIZZ £10.00
Non-Alcoholic

PREMIUM SPIRITS

Dalmore King Alexander III	£50
Johnnie Walker Blue	£45
Suntory Yamazaki 12	£30
Don Julio 1942	£42
Macallan 12	£21
Oban 14	£25

MIXERS FOR SPIRITS ARE + £1.50

**PRICES ARE BASED ON 50ML
25ML IS AVAILABLE ON REQUEST**

CONTACT US

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

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