
SOUTH PLACE HOTEL

MENUS



Menus are subject to change due to seasonality and product availability.
A discretionary service charge of 15% will be added to your bill.
All prices include VAT. Vegetarian – (v) and Vegan – (vg).
Menus can be catered to dietary requirements including celiac.

SOUTH PLACE HOTEL

Working Lunch Menus

Two sandwiches, two salads and two cold dishes for the entire party

or

Two hot dishes and two desserts for the entire party

The organiser selects one of the above options from the list below for the entire party

Sandwiches

Served on a variety of fresh flavoured breads, all served with a variety of crisps

S.P.H. BLT

Smoked salmon, cream cheese, chives

Coronation chicken, mango, golden raisins

Preserved pepper, avocado and wild rocket (vg)

Burford brown egg mayonnaise, mustard cress (v)

Salads

Superfood salad – Israeli couscous, harissa, cucumber, pomegranate, mint (vg)

Bitter leaf salad, apple, blue cheese, mustard vinaigrette (v)

Flaked hot smoked salmon, soft boiled egg, butter lettuce, lemon vinaigrette, dill

Chopped salad, romaine lettuce, avocado, smoked bacon, blue cheese dressing

Working Lunch for £30 per guest

SOUTH PLACE HOTEL

Working Lunch Menus

Cold

Gloucester old spot sausage roll, pickled walnut ketchup

Crushed butternut squash, capers, pine nuts (vg)

Sprouting broccoli, caramelised onion and feta quiche (v)

Goldstein smoked salmon, crème fraiche, lemon and chive

Hot

Butter chicken curry, wild rice, crispy papadums

BBQ short rib, creamed potato, bone marrow and shallot

Loch Duart salmon, Israeli couscous, pomegranate, coriander

Roasted Newlyn cod, colcannon, parsley butter sauce

Roasted pumpkin and blue cheese tart, onion marmalade (v)

Sweet

William pear and almond tart

Dark Valhorna chocolate and orange mousse, ginger biscuits

Lemon posset (gf)

Seasonal fruit salad

Working Lunch for £30 per guest



SOUTH PLACE HOTEL

Bowl Food

Hot

Butter chicken curry, wild rice, crispy papadums
BBQ Short rib, creamed potato, bone marrow and shallot
Loch Duart salmon, Israeli couscous, pomegranate, coriander
Roasted Newlyn cod, colcannon, parsley butter sauce
Roasted pumpkin and blue cheese tart, onion marmalade (v)

Cold

Superfood salad – Israeli couscous, harissa, cucumber, pomegranate, mint (vg)
Bitter leaf salad, apple, blue cheese, mustard vinaigrette (v)
Chopped salad, romaine lettuce, avocado, smoked bacon, blue cheese dressing

Sweet

Apple and rhubarb crumble, pouring custard
Lemon posset, vanilla shortbread
Dark Valhorna chocolate and orange mousse, ginger biscuits

£7.50 per bowl

SOUTH PLACE HOTEL

Canapés

Cold

Goldstein smoked salmon, horseradish, sorrel

Poached pear and stilton tart (v)

Beef tartare, cornichons, chives, sourdough crostini

Glazed heritage beetroot, apple, hazelnut (vg)

Confit duck rilette, mulled wine jam

Seared tuna, wasabi, avocado

Hot

Dorset crab cake, devilled brown crab mayonnaise

Quail scotch egg, pickled walnut ketchup

Wild mushroom arancini, truffle mayonnaise (v)

Onion bhaji, mango chutney (vg)

Aged Hereford sirloin, roasted garlic, mustard cress

Loch Duart salmon skewer, lemon, parsley

Sweet

Valhorna chocolate truffle

Lemon meringue tart

Seasonal macaroon

Rhubarb and mascarpone profiterole

£3 per item



SOUTH PLACE HOTEL

Private Dining for Lunch

UP TO 20 GUESTS
(SELECT OPTION 1, 2 OR 3)

1. SET MENU - £65 per person

One option per course for the entire party

All guests have the same

2. PRE-ORDER REDUCED À LA CARTE MENU - £70 per person

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 À LA CARTE MENU - £75 per person

Three options per course for the entire party.

The organiser selects the three options per course.

Guests choose from this reduced menu on the day.

SOUTH PLACE HOTEL

Private Dining for Lunch

FOR 21 TO 30 GUESTS
(SELECT OPTION 1 OR 2)

1. SET MENU - £65 per person

One option per course for the entire party

All guests have the same

2. PRE-ORDER REDUCED À LA CARTE MENU - £70 per person

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.

FOR PARTIES 31+GUESTS

1. SET MENU - £65 per person

One option per course for the entire party.

All guests have the same.

SOUTH PLACE HOTEL

Private Dining for Dinner

UP TO 20 GUESTS
(SELECT OPTION 1, 2 OR 3)

1. SET MENU - £70 per person

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

2. PRE-ORDER REDUCED À LA CARTE MENU - £75 per person

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 À LA CARTE MENU - £80 per person

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

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SOUTH PLACE HOTEL

Private Dining for Dinner

FOR 21 TO 30 GUESTS
(SELECT OPTION 1 OR 2)

1. SET MENU - £70 per person

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

2. PRE-ORDER REDUCED À LA CARTE MENU - £75 per person

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.

FOR PARTIES 31+ GUESTS

1. SET MENU - £70 per person

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SOUTH PLACE HOTEL

Private Dining

Starters

Celeriac soup, slow-cooked duck, hazelnuts

Dorset crab cake, devilled brown crab mayonnaise, pickled cucumber and watercress

Beetroot cured salmon, horseradish, dill

Heritage beetroot salad, sheep's yoghurt, walnut granola, land cress (v)

Goosnargh chicken terrine, tarragon emulsion, pickled mushrooms, brioche

Roasted squash salad, pine nuts, bitter leaves, tahini dressing (vg)

SOUTH PLACE HOTEL

Private Dining

Mains

Line-caught Newlyn cod, creamed potato, charred hispi cabbage, tartare hollandaise

Saddle of Highland venison, butternut squash, kale, fondant potato, port and bitter chocolate sauce

Roasted breast of Goosnargh chicken breast, crispy slow-cooked leg, parsnip puree, wild mushrooms and roasting juices -parsnip crisps and kale

Chalk stream trout, baby potatoes, turnips, young carrots, fennel, seaweed infused broth

Baked celeriac and winter truffle risotto, parsley leaf, salted hazelnuts (v)

Roasted cauliflower steak, couscous, coconut yoghurt, cranberries, burnt clementine (vg)

200g Fillet steak, roasted field mushroom, vine tomato, hand-cut chips, Béarnaise sauce
(£10 Supplement)

SOUTH PLACE HOTEL

Private Dining for Lunch & Dinner

Sides

Seasonal greens
Hand cut chips
Glazed organic carrots
Creamed potato

£4.25 each

Desserts

Sticky toffee pudding, clotted cream
Passion fruit pavlova
Spiced apple cake, chestnut sorbet (vg)
Rhubarb and almond tarte, vanilla ice cream
Dark Chocolate and orange mousse
Selection of cheeses, seeded crackers and chutney as a supplement

