

private dining and events

SOUTH PLACE HOTEL

BOWLS

£30.00 per guest for 4 bowls

Braised

Kashmiri lamb curry
Beef daube, potato purée
Ossobucco, mustard mash

Pies

Steak & kidney
Chicken & penny bun mushrooms
Day boat fish

Classics

Bangers & mash, crisp onion
Fish fingers, sauce tartar
Chicken satay, sticky rice

Salads

Prawn cocktail
Tuna niçoise salad
Greek salad, feta, tomato & red onion
Goats curd, Cheltenham beets, honey, walnuts

Rice

Saffron, calamari, clams, prawns
Cauliflower & Roquefort
Wild mushroom & tarragon

Sweet

Passion curd, coconut foam
Rhubarb & custard
Summer berry cheesecake
Chocolate orange pot

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

Cherry tomato, mozzarella lollipops
Cured scallop with curry oil, coriander & coconut
Smoked salmon, cream cheese, pumpernickel
Chicken Caesar salad basket
Seared tuna, wasabi, avocado, pickled ginger
Red mullet Escabèche, pickled cucumber
Pressed ham hock, pineapple relish, soft quail egg
Duck tartar, shallot, capers & chives, celeriac rémoulade
Goat's cheese & red onion wrap
Beenleigh blue and leek tartlet, walnut and wild watercress

Hot

Merguez sausage hot dog, mint yoghurt sauce
Chicken Kiev filled with garlic & basil mascarpone
Sesame prawn toast
Moorish lamb kebab
Croque- monsieur
Mini burger, sweet cured bacon, aged cheddar cheese
Pigs head croquette, caper & egg mayonnaise
Salt & pepper squid, Bloody Mary rose sauce
Chickpea and onion bhaji's, mango chutney
Fish & chips, tartar sauce
Arancini balls, tomato & pesto
Montgomery cheddar Welsh rarebit
Salmon teriyaki skewer & sesame seed

Sweet

Vanilla custard doughnuts
Mini Valrhona chocolate brownies
Passion fruit éclairs
Macaroons
Chocolate lollipops