

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

PRIVATE DINING LUNCH AND DINNER

£65.00 per guest for 3 courses

£75.00 per guest for 4 courses

£85.00 per guest for 5 courses

All menus include tea, coffee and Petit Fours

For up to 10 guests we can offer a “reduced à la carte” menu of three options per course to be chosen from on the night at no additional charge

From 10 to 20 guests we can also offer a ‘reduced à la carte’ menu of three options per course to be chosen from on the night for an additional £10.00 per guest

For 20 to 30 guests we can offer a ‘reduced à la carte’ menu of three options per course if guests pre-order their menu in advance of the event for an additional £10.00 per guest

For parties above 30 guests we kindly ask you to select the menu in advance for the entire party (one option per course for which we will provide alternatives for guests with special dietary requirements).

Starters

- Watercress velouté, poached hen egg, truffle oil
- Cornish crab rarebit, Heirloom tomato salad, herb vinaigrette
- Sardine fritter, potato salad, avocado & lime salsa
- Smoked haddock & lentils chowder, lemon oil, thyme
- Roasted quail, confit legs, Morteau sausage, butternut squash, sage purée
- Farmhouse terrine, fruit chutney, sourdough toast
- Thai spiced crab ravioli with coconut & lemongrass bisque ~ *supplement 5.00*
- Double baked Roquefort soufflé, endive nashi pear salad, hazelnut dressing
- Carpaccio of beef, apple & celeriac slaw, bone marrow on toast
- Loch Duart salmon, beetroot cured, goats curd, orange & fennel salad

Intermediate course

Duck confit tortellini, mushroom consommé
Ceviche of swordfish, chilli, ginger & coriander
Lemon & lime sorbet

One option for the entire party

Mains

Cauliflower & Stilton risotto, cauliflower fritters
Chargrilled vegetable tart, mozzarella, basil & aioli
Trio of Pork belly, cheek & fritter with celeriac purée, ginger sauce
Maize fed chicken, sweetcorn pancake, spinach & tarragon
Fillet of red mullet, young vegetable, tomato & basil consommé
Five spiced monkfish tail, mussel, tomato & slow cooked red lentils
Wild sea bass, Cornish cockles, peas, asparagus, herb gnocchi & caviar sauce ~ **supplement 5.00**
Roast rack of lamb, herb crust, goat's cheese & onion tart, aubergine purée, tomato & basil sauce
Fillet of sea bream, pesto ravioli, Provençal of vegetables, orange & rosemary sauce
Fillet of beef Wellington, fondant potato, creamed leeks, Madeira jus ~ **supplement 5.00**
Wild mushroom tart, artichoke, goat's cheese & spinach

Desserts

Rhubarb & vanilla trifle
Apple and blueberry pie, blueberry ripple ice cream
Dark chocolate tart, blood orange yoghurt ice cream
Summer berry cheesecake
Caramelised pineapple cake, coconut ice cream

Cheese Board

Artisan cheese selection
fig jelly & home baked fruit loaf and seeded crackers

£5.00 supplement if chosen as a dessert

£10.00 supplement if chosen as an additional course