

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

For up to 9 guests

Set Menu at £65.00pp – One choice per course

Reduced a la carte menu £65.00pp – Three options per course

The three options per course are to be chosen from the menu below.

From 10 to 20 guests

Set Menu at £65.00pp – One choice per course

Reduced a la carte menu at £75.00pp – Three options per course

Pre order from reduced a la carte menu at £65.00pp – Three options per course

The three options per course are to be chosen from the menu below.

For 21 to 30 guests

Set Menu at £65.00pp – One choice per course

Pre order from reduced a la carte menu at £75.00pp – Three options per course

The three options per course are to be chosen from the menu below.

For parties above 30+

Set Menu at £65.00pp – One option per course

All menus include tea, coffee and Petit Fours

Starters

Jerusalem artichoke velouté, sauteed cèpes, hazelnut dressing

Slow cooked lamb, Autumn vegetables & green split pea broth

Crab remoulade with avocado, confit tomato, basil

Carpaccio of tuna, niçoise salad

Pressed ham hock & chicken terrine, homemade piccalilli, sourdough toast

London cured smoked salmon, horseradish cream, pickled cucumber, blinis, caviar

Chicken & wild mushroom ravioli, crispy chicken wings, mushroom consommé

Double baked Roquefort soufflé, endive nashi pear salad, hazelnut dressing

Risotto of smoked haddock, leeks & gruyère cheese, crispy hen's egg

Seared Scallop & black pudding, onion purée, parsley cream ~ **supplement 5.00**

Intermediate course

Crab Ravioli, shellfish bisque
Lamb tartare, basil oil
Lemon & lime sorbet

One option for the entire party

£10.00 supplement if chosen as an additional course

Mains

Slow cooked lamb, aromatic cous-cous, cumin & cauliflower cream
Chargrilled vegetable tart, mozzarella, basil & aioli
Salmon fillet, apple & celeriac slaw, grilled pink fir potatoes, butter broccoli, fish velouté
Cassoulet of duck confit, Morteau sausage, chorizo & tarbais beans
Maize fed chicken, Jerusalem artichoke, hazelnut, green bean & cèpe salad
Five spiced monkfish tail, mussels, tomato, slow cooked red lentils
Boned saddle of rabbit, potato fondant, carrot & ginger purée, bacon foam
Fillet of sea bream, shellfish & pesto ravioli, Provençal of vegetables, orange & rosemary sauce
Iron bark pumpkin & Dolcelatte risotto, curly kale, walnut dressing
Fillet of beef Wellington, fondant potato, creamed leeks, Madeira jus ~ *supplement 5.00*

Desserts

Lime posset, mango salsa, coconut foam
Valrhona dark chocolate mousse, mint ice cream
Fig & almond tart, almond ice cream
Vanilla cheesecake, blackberry compote
Sticky ginger pudding, crème anglaise

Cheese Board

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

£5.00 supplement if chosen as a dessert

£10.00 supplement if chosen as an additional course