



PRIVATE DINING

SOUTH PLACE HOTEL





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CONTACT US

£4.00 PER CANAPÉ / £5.00 PER SLIDER

MINIMUM ORDER OF X20 PER CANAPÉ OR SLIDER

----- CANAPES -----

TAMWORTH SAUSAGE ROLL - BURNT ONION KETCHUP

SALMON TARTARE CONE - GINGER AND SOY DRESSING, AVOCADO PURÉE

SWEET CORN FRITTER - CHILLI GEL, CILANTRO EMULSION (VG)

SATAY CHICKEN - COCONUT, GINGER AND PEANUT

PASTRY COURGETTE PARCEL - COURGETTE, SUN-BLUSH TOMATO AND BASIL (VG)

GOUGÈRE - RICOTTA AND WILD MUSHROOMS

ARANCINI - MUSHROOMS, BLACK TRUFFLE MAYONNAISE, PECORINO

BEEF CHEEK BONBON - APPLE SAUCE

----- SLIDERS -----

BEEF AND CHEESE SLIDER - PICKLED SHALLOTS, BACON KETCHUP, GEM LETTUCE

VEGAN CHEESEBURGER - ICEBERG LETTUCE, BURGER SAUCE (VG)

PRAWN ROLL - ICEBERG LETTUCE, MARIE ROSE SAUCE, BRIOCHE ROLL **+£1 SUPPLEMENT**

----- SWEET CANAPES -----

VALRHONA CHOCOLATE BONBON

SEASONAL MACARON

CARROT CAKE

CEDRAT LEMON DRIZZLE CAKE

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



-----PRIVATE DINING -----

OPTION 1:

SET MENU - £80 PER PERSON

ONE OPTION PER COURSE FOR THE ENTIRE PARTY

ALL GUESTS WILL HAVE THE SAME

DIETARIES WILL BE CATERED FOR WITH CHEF'S CHOICE

OPTION 2:

PRE-ORDER FROM A REDUCED SEASONAL MENU

£85 PER PERSON

MAXIMUM 30 GUESTS, TABLE PLAN REQUIRED

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 ON THE
MONDAY OF THE PRECEDING WEEK OF EVENT DATE.

PLEASE SEE OPTIONS ON THE FOLLOWING PAGE

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UPON REQUEST.

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ILLNESS



----- **STARTERS** -----

SALMON TARTARE

GREEN APPLE, CRÈME FRAICHE, CONFIT
LEMON, SISHO

PORK TERRINE

PRESERVED GIROLLES, SPRING SALAD,
WHOLE GRAIN MUSTARD MAYONNAISE

SWEETCORN BEIGNETS (VG)

CHILLI GEL, CILANTRO EMULSION, BITTER
LEAVES

**HANDMADE WILD MUSHROOM AND
RICOTTA RAVIOLO**

SHAVED SUMMER BLACK TRUFFLE SAUCE,
TOASTED HAZELNUT
(£10 SUPPLEMENT)

----- **MAINS** -----

STEAMED WEYMOUTH LEMON SOLE

WAKAME BUTTER SAUCE, TROUT ROE,
JERSEY ROYALS, SEA HERBS

CORN FED CHICKEN SUPREME

RUNNER BEANS, GARLIC CREAMED MASHED
POTATOES, CHICKEN JUS

DUROC ROASTED PORK FILLET

CIME DI RAPA, GLAZED APRICOT, MADEIRA
JUS

ROSE HARISSA CAULIFLOWER (VG)

LIGHTLY PICKLED CUCUMBER, TAHINI
DRESSING, SWISH CHARD, TOASTED
CHICKPEAS, SULTANAS PUREE

30 DAYS DRY AGED BEEF FILLET

PARSLEY AND WATERCRESS PURE, POTATO
HASH, RED WINE JUS

SERVED MEDIUM RARE ONLY

(£10 SUPPLEMENT)

----- **DESSERT** -----

PAVLOVA (VG)

CHANTILLY, STRAWBERRIES AND TIMUR
PEPPER CONSOMMÉ

CHOCOLATE CREMAUX SPHERE

HAZELNUT, SALTED CARAMEL

LEMONCELLO BABA

WHIPPED CRÈME FRAICHE, PRESERVED
LEMON

BRITISH CHEESE SELECTION

DAMSEL BISCUITS, QUINCE JELLY
(£10 SUPPLEMENT)

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WINE LIST

----- CHAMPAGNE & SPARKLING -----

- £90 NV NYETIMBER CLASSIC CUVÉE WEST SUSSEX, UK
- £118 NV LAURENT- PERRIER, LA CUVÉE, TOURS SUR MARNE, FRANCE
- £145 NV LAURENT- PERRIER ROSÉ, TOURS SUR MARNE, FRANCE

----- WHITE WINE -----

- £35 LA PREMIÈRE BALLERINE, BLANC , FRANCE
- £40 CHARDONNAY, STAR CROSSED, AUSTRALIA
- £40 PINOT GRIGIO, VERNACOLI, ITALY
- £42 SAUVIGNON BLANC, SILENI, NEW ZEALAND
- £56 TOURAINÉ, SAUVIGNON BLANC, LOIRE, FRANCE
- £58 CHABLIS, DOMAINE DE LA MOTTE, FRANCE

----- RED WINE -----

- £35 LA PREMIÈRE BALLERINE, ROUGE, FRANCE
- £42 RIOJA CZA, ONTANON MEDIEL, SPAIN
- £41 BOUTINOT 'LES COTEAUX' COTES DU RHONE, FRANCE
- £48 MALBEC DEANDE, ARGENTINA
- £55 'THE CROSSING' LONE PALM SHIRAZ, AUSTRALIA
- £76 CLOS DE LA CURE, BORDEAUX, FRANCE
- £134 CAMPOGIOVANNI BRUNELLO DI MONTALCINO, ITALY

----- ROSÉ WINE -----

- £48 MIRABEAU AZURE PROVENCE ROSÉ, FRANCE
- £59 MIRABEAU ETOILE PROVENCE ROSÉ, FRANCE

BAR MENU

----- BOTTLED BEERS -----

NASTRO AZZURO PERONI	£7.00
PILSNER URQUELL	£7.00
22 PALE ALE, BREW BY NUMBERS	£7.00
NASTRO AZZURO PERONI 0%	£7.00
ASPALL SUFFOLK	£7.50
NOAM GERMAN UNFILTERED	£8.00

----- 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 -----

DECANTAE STILL WATER	£4.75
DECANTAE SPARKLING WATER	£4.75

----- SPIRIT SELECTION -----

GIN

TANQUERAY	£11.00
SIPSMITH DRY GIN	£13.00
HENDRICK'S	£14.00
MONKEY 47	£17.00

RUM

HAVANA 3	£11.00
HAVANA CUBAN SPICED	£11.00
GOSLING'S BLACK SEAL	£12.00
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
NIKKA FROM THE BARREL	£17.00
MACALLAN 12	£21.00
LAGAVULIN 16	£26.00

TEQUILA

EL JIMADOR	£11.00
DON JULIO REPOSADO	£18.00

VODKA

KETEL ONE	£11.00
SAUVELLE VODKA	£13.00
GREY GOOSE	£14.00

ALL MIXERS £1.50 WHEN SERVED WITH A SPIRIT
WE SERVE 50ML BY DEFAULT,
25ML IS AVAILABLE ON REQUEST

OUR DEDICATED EVENTS TEAM
IS AVAILABLE TO HELP YOU
PLAN YOUR MOST MEMORABLE
AND MAGICAL, FESTIVE STAY
YET

+44 (0)20 3215 1219/23

EVENTS@SOUTHPLACEHOTEL.COM

BEDROOMS

SOUTH PLACE HOTEL IS BOUTIQUE, LUXURIOUS,
LIVELY AND FRESH-FACED, THE FIRST HOTEL
FROM RESTAURATEURS, D&D LONDON. WITH
80 BEDROOMS, FIVE BARS AND A FLOOR OF
EVENT
SPACES, THE HOTEL WAS DESIGNED FOR
WINING,
DINING AND DANCING, BEFORE FALLING INTO
A COMFORTABLE BED.

DURING THE WEEK THE HOTEL EXUDES STYLISH
BUSINESS BUZZ AND AT THE WEEKEND IT SLIPS
INTO SOMETHING MORE ELEGANT...

**PLEASE ENQUIRE WITH THE
EVENTS TEAM FOR MORE DETAILS**

GROUP RATES AVAILABLE



SOUTH PLACE HOTEL,
3 SOUTH PLACE, LONDON,
EC2M 2AF,
UNITED KINGDOM
SOUTHPLACEHOTEL.COM