



SOUTH PLACE HOTEL

PRIVATE DINING





CONTENTS

CANAPÉS & SLIDERS

BOWL FOOD

PRIVATE DINING

WINE LIST

BAR LIST

BEDROOMS

CONTACT US

£4.00 PER CANAPÉ / £4.50 PER SLIDER

MINIMUM ORDER OF X20 PER CANAPÉ OR SLIDER

----- **CANAPES** -----

VEGAN TART, ROMESCO, BASIL PESTO (VG)

AUBERGINE SKEWER, MISO GLAZE, SHANSHO PEPPER, SESAME, CHIVES (VG)

SWEETCORN FRITTER, CHILLI & ONION JAM, GUACAMOLE (VG)

TUNA TARTARE CONE, GINGER AND SOY DRESSING, AVOCADO PURE

SMOKED SALMON, BEETROOT BLINI, CRÈME FRAICHE, KETA CAVIAR

GOUGÈRE, GOAT'S CHEESE MOUSSE

TAMWORTH SAUSAGE ROLL, BURNT ONION KETCHUP

MUSHROOM ARANCINI, TARRAGON EMULSION

BEEF CHEEK BONBON, APPLE SAUCE

----- **SLIDERS** -----

BEEF SLIDER, HORSERADISH MAYONNAISE, PICKLES, ROCKET LEAVES

CHEESEBURGER, ICEBERG LETTUCE, BURGER SAUCE (VG)

----- **SWEET CANAPES** -----

VALRHONA CHOCOLATE BONBON

SEASONAL MACAROON

YUZU MERINGUE PIE

MARBLE CAKE

PÂTES DE FRUITS

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 FESTIVE 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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ILLNESS



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

GNOCCHI

ROASTED SQUASH, CORIANDER
CHIMICHURRI, COCONUT AND CHILLI
DRESSING (VG)

CONFIT DUCK LEG SALAD

BLOOD ORANGE, CRÈME FRAICHE
DRESSING, GEM LETTUCE, CROUTONS

LORCH DUART SALMON TARTARE

PICKLE SHALLOTS, CUCUMBER
CONSOMMÉ

BEEF CARPACCIO

PICKLE SHIMEJI, ANCHOVIES DRESSING,
PARMESAN, ROCKET LEAVES
(£10 SUPPLEMENT)

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

CONFIT CHALK STREAM TROUT FILLET

LEEK FONDUE, JERUSALEM ARTICHOKE,
MUSSELS' SAUCE

MISO AUBERGINE

CANDY WALNUT, MIZUNA, ASIAN
EMULSION, SANSHO PEPPER (VG)

CHICKEN SUPREME

SWEET CORN, SPRING ONION, TURNIP,
CHICKEN JUS

LAMB SHANK

DUKKHA SPICES, HARISSA CREAMED
POTATOES, GREMOLATA, LAMB JUS

BEEF FILLET

POTATO HASH, SPRING GREENS, RED ONION
& CHORIZO JAM, RED WINE JUS
(£10 SUPPLEMENT)

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

VALRHONA CHOCOLATE PROFITEROLE,
TONKA CREAM, HOT CHOCOLATE SAUCE

BRAEBURN APPLE PIE

VANILLA ICE CREAM (VG)

COCONUT PANNA COTTA

MANGO AND PINEAPPLE COMPOTE,
COCONUT SHORTBREAD

YORKSHIRE RHUBARB & YOGHURT

WHITE CHOCOLATE MOUSSE

BRITISH CHEESE SELECTION

DAMSEL BISCUITS, QUINCE JELLY
(£10 SUPPLEMENT PER PERSON)

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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
- £41 BOUTINOT 'LES COTEAUX' CDR
- £48 MALBEC DEANDE, ARGENTINA
- £55 'THE CROSSING' LONE PALM SHIRAZ
- £76 CLOS DE LA CURE, BORDEAUX
- £134 CAMPOGIOVANNI BRUNELLO DI MONTALCINO

----- 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
MEANTIME BREWING IPA	£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



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3 SOUTH PLACE, LONDON,
EC2M 2AF,
UNITED KINGDOM
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