AUTUMN & WINTER EVENT MENU BROCHURE

A curated collection of autumn and winter flavours, perfect for every occasion.

SOUTH PLACE HOTEL

AUTUMN & WINTER 2026

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CANAPÉ MENU

£5 CANAPÉS

Minimum order of 20 per canapé

Pigs in blanket Spicy honey mustard

Arancini Roasted squash, sage emulsion

Sweetcorn croquette Avocado purée (vg)

Salmon tartare cone Ginger and soy dressing, avocado purée

Pinwheel Pesto, sundried tomato, black olive cream cheese (vg)

£7 CANAPÉS

Minimum order of 20 per canapé

Popcorn chicken Hot honey, yuzu mayonnaise

Caviar blini Soft herbs crème fraîche, caviar

Beef slider Maple bacon, American cheese, burger sauce ***+£1 supplement***

Vegan cheeseburger Iceberg lettuce, burger sauce (vg) ***+£1 supplement***

Hot dog Grilled onions, crispy shallots, ketchup and American mustard ***+£1 supplement***

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(vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT.

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BOWL FOOD MENU

Minimum order of 20 per Bowl Food

£10 PER BOWL FOOD

Beef cheek Pomme purée, red wine jus, crispy onion

Fish and chips Tartare sauce

Crispy aubergine (vg) Katsu sauce, sticky sushi rice

Turkey dinner Trimmings, roasted potatoes, gravy
(Available from 16th November)

Prawn cocktail Avocado, iceberg, Marie Rose mousse

Chicken caesar salad Cos lettuce, parmesan, croutons

Crispy enoki salad (vg) kohlrabi, bok choy, mint, ponzu dressing, roasted peanuts

Char siu Pork Egg fried rice

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SWEET CANAPÉ & BOWL FOOD MENU

£5 CANAPÉS

Minimum order of 20 per canapé

Chocolate tart Pistachio cream, raspberry

Macaron Chef's selection of flavour

Lemon tart Meringue

Victoria sponge cake Raspberry jam, cream

£10 BOWL FOODS

Minimum order of 20 per bowl food

Whipped cheesecake Winter berry jam

Chocolate mousse Pistachio cream

Spiced apple crumble Brandy custard (vg)

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CLASSIC MENU

£95 per person

Includes bread and butter to start, and tea/filter coffee and petit fours to finish

This menu is available for groups of up to 30 guests on our first-floor event spaces. A pre-order will be required in line with a table plan. For bookings of 30+ guests, the same starter, main course and dessert must be selected for the entire party. Dietary requirements are catered to via Chef's selection.

Enjoy a welcome glass of **Laurent Perrier Champagne** £19 per person

STARTERS

Onion soup Cheese, toast (vg)

Burrata Truffle dressing, truffle toast (v)

Prawn cocktail Spicy cocktail Sauce, crevettes, Bluebird crumb

Pork dumplings Brassicas, Infused broth ***+£5 supplement***

MAINS

Barbary duck breast Confit potatoes, caramelised chicory, cassis jus

Sea Trout Vanilla poached sea trout, buttered leeks, horseradish sauce

Wild mushroom, artichoke & lentil ragu Truffled potato mousse & vegetable chips (vg)

Bronze Turkey Pigs in blanket, trimmings, roasted potatoes, cranberry jus
(Available from 16th November)

Beef Wellington Carrot purée, Duchess potatoes, red wine jus
+£10 supplement (Minimum 4 guests)

DESSERTS

Brioche pudding Espresso mascarpone (v)

Spiced apple crumble Brandy custard (v)

Mulled wine poached pear Coconut cream, seeds brittle (vg)

Cheesecake Bluebird City baked cheesecake, seasonal berries & vanilla (v)

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WINE MENU

CHAMPAGNE & SPARKLING

NV Louis Pommery Brut, *Hampshire, England*	£90
NV Laurent-Perrier La Cuvée Brut, *Champagne*	£110
NV Laurent-Perrier Rosé, *Champagne*	£126

WHITE

2025 Viognier, Longue Roche, *Languedoc, Italy*	£44
2025 Pinot Grigio, Puiattino, *Friuli, Italy*	£56
2025 Albariño, Martin Codax, *Rias Baixas, Spain*	£67
2024 Chablis, Olivier Tricon, *Burgundy, France*	£79
2024 Sancerre 'Le Petit Broux', Cave de Sancerre, *Loire, France*	£82

ROSÉ

2025 Embrujo Rosado, *Castilla La Mancha, Spain*	£37
2025 Mirabeau Pure, Provence Rosé, *Provence, France*	£68

RED

2022 Rioja Crianza 'Puente de Salceda', *Viña Salceda, Spain*	£48
2023 Côtes du Rhône Villages 'Laudun', Luna, Sinnae, *Rhône, France*	£52
2021 Immortelle, *Roussillon, France*	£72
2024 Pinot Noir 'Nightjar', *Blackbook, England*	£80
2021 Brunello di Montalcino, Il Poggione, *Tuscany*	£131

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BAR MENU

COCKTAILS

Espresso Martini *Belvedere, Kahlua, Fresh Coffee*	£15
Aperol Spritz *Aperol, Prosecco, Soda, Orange*	£16
Negroni *Tanqueray Gin, Campari, Antica Formula*	£16
Elderflower Fizz *Non-alcoholic*	£10

BOTTLED BEERS

Peroni Nastro Azzurro	£7.50
Noam Bavaria Berlin Lager	£8.50
Peroni Nastro Azzurro 0%	£7.00
Cornish Orchard Gold Cider 5% *500ml*	£8.50

SOFT DRINKS

Large Still Water	£5
Large Sparkling Water	£5
Tonic Water	£4
Slim Light Tonic	£4
Elderflower Tonic	£4
Mediterranean Tonic	£4
Ginger Ale	£4
Ginger Beer	£4
Lemonade	£4
Coca Cola	£4
Diet Coke	£4

SPIRITS

GIN

Cygnet	£12
Hendrick's	£14
Monkey 47	£18

VODKA

Belvedere	£13
Beluga Noble	£15

RUM

Bacardi	£12
Mount Gay Bajan Spice	£12

TEQUILA

Patron Silver	£16

WHISKY

Buffalo Trace	£12
Dalmore 15Y.o.	£19.50

+£1.50 Mixers

50ml standard | 25ml on request

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Our dedicated Events Team is available to help you plan your most memorable and magical event yet.

Contact Us

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