

# **SPRING - SUMMER MENU 2026**

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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 also 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.



## **SOUTH PLACE HOTEL**

# **WORKING BREAKFAST**

**£40 PER GUEST**

- Tea & Filter Coffee (1 x serve)
- Orange Juice (1 x serve)
- Croissant
- Seasonal fruit
- Greek yoghurt & granola pot

## **BREAKFAST ROLLS**

**PLEASE SELECT 2 OF THE BELOW OPTIONS**  
**FOR YOUR GROUP**  
**1 ITEM PER GUEST - PRE-ORDER REQUIRED**

**BREAKFAST BAP**  
Sausage, bacon, egg, HP sauce

**SMOKED SALMON BAGEL**  
Cream cheese, rocket leaves

**LATTICE**  
Ham & cheese

**MUFFIN (VG)**  
Bubble and squeak, applewood cheese, tomato chutney

**HALLOUMI BAP**  
Harissa, boiled egg, kale, tomato



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## **SOUTH PLACE HOTEL**

# **SEATED BREAKFAST**

**£45 PER GUEST**

- Tea & Filter Coffee (1 x serve)

- Orange Juice (1 x serve)

- Croissant

- Seasonal fruit

- Greek yoghurt & granola pot

## **PLATED BREAKFAST**

**PRE-ORDER FOR UP TO X30 ATTENDEES**

**TABLE PLAN REQUIRED IN ADVANCE**

**PLEASE SELECT X1 OPTION ONLY FOR 30+ ATTENDEES**

### **FULL ENGLISH BREAKFAST**

Cumberland sausages, cured bacon, portobello mushroom, hash browns, roasted tomato, baked beans, scrambled eggs & toast

### **EGGS ROYALE**

Smoked salmon, poached egg, muffin, hollandaise sauce

### **VEGGIE BREAKFAST (VG)**

Crushed avocado, pomegranate, cucumber ribbons, sourdough toast, hummus, toasted chickpeas, rose harissa hummus

### **EGGS FLORENTINE**

Spinach poached egg, muffin, hollandaise sauce

### **EGGS BENEDICT**

Cured ham, poached egg, muffin, hollandaise sauce

### **SMOKED SALMON**

St Ewe's scrambled eggs



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# SOUTH PLACE HOTEL

# WORKING LUNCH

**£40.00 PER GUEST**  
**X2 SANDWICHES, X2 SALADS**  
**& X1 SWEET BOWL**

***PLEASE SELECT 2 OF THE BELOW OPTIONS***  
***FOR YOUR GROUP***

***1 ITEM PER GUEST - PRE-ORDER REQUIRED***

## **SANDWICHES:**

### **CLUB SANDWICH**

Herb chicken, cos lettuce, maple bacon, egg mayo, avocado, tomato

### **FOCACCIA**

Prosciutto, burrata and rocket

### **FALAFEL WRAP (VG)**

Hummus, pickled cabbage, garlic labneh

### **PRAWN ROLL**

Marie rose sauce, avocado

## **SALADS:**

### **CAESAR SALAD**

Cos lettuce, Caesar dressing, croutons, parmesan

### **HERITAGE TOMATO SALAD (VG)**

Basil pesto, balsamic glaze

### **SUPER FOOD SALAD (VG)**

Quinoa, yuzu dressing, mixed beans sprouts, pomegranate

### **CHOPPED SALAD (VG)**

kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing

### **CRISPY DUCK SALAD**

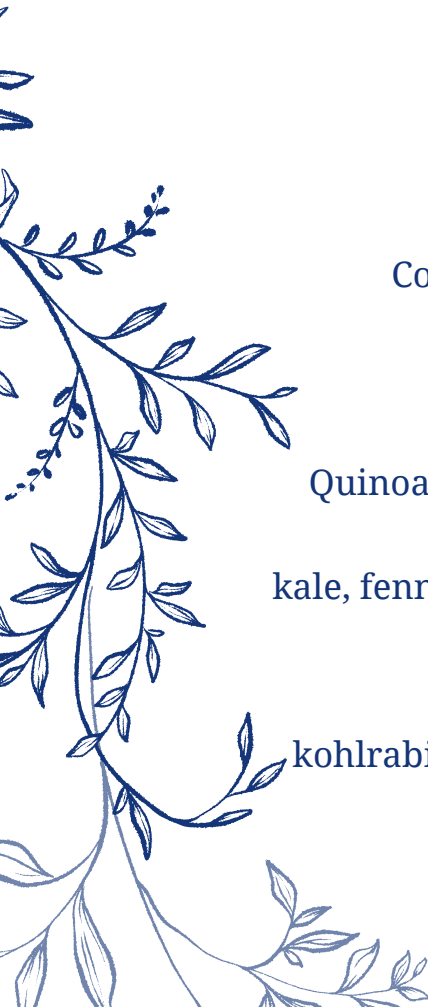
*(£3 Supplement per guest)*

kohlrabi, Bok choy, mint, Nam Jim dressing, roasted peanuts

## **SWEET BOWL:**

### **CHOCOLATE MOUSSE**

Caramelised hazelnuts



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**SOUTH PLACE HOTEL**

# **REFRESHMENT BREAKS**

**PRICE PER SERVING**

**TEA & FILTER COFFEE**  
£6.00 PER GUEST

**TEA, FILTER COFFEE & HOMEMADE BISCUITS**  
£7.00 PER GUEST

**TEA, FILTER COFFEE & HOMEMADE CAKE**  
£8.00 PER GUEST

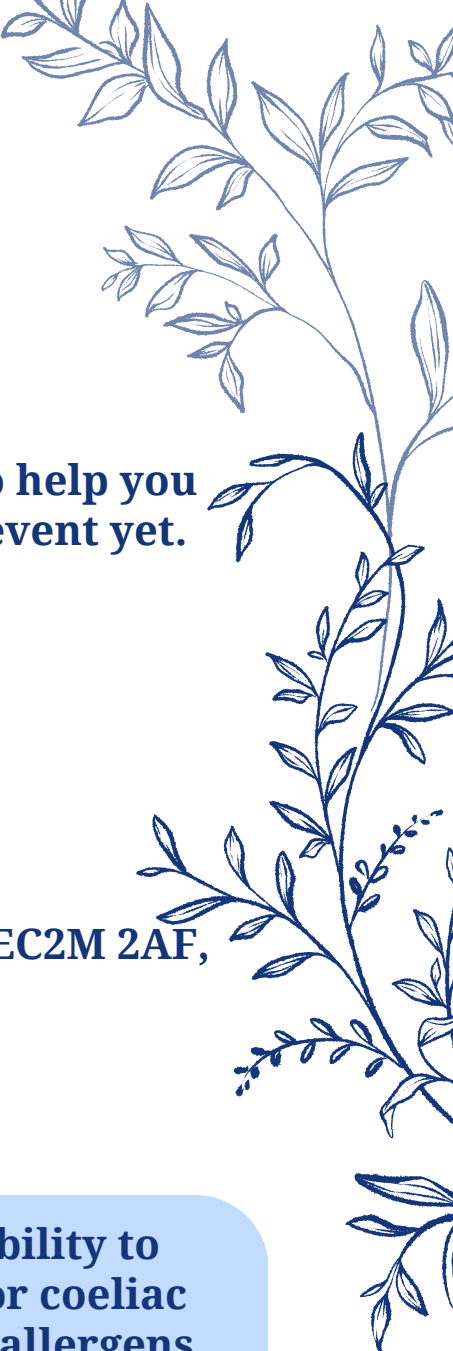
**SOFT DRINKS**  
£4.00 EACH

**STILL & SPARKLING WATER**  
£5.00 PER BOTTLE



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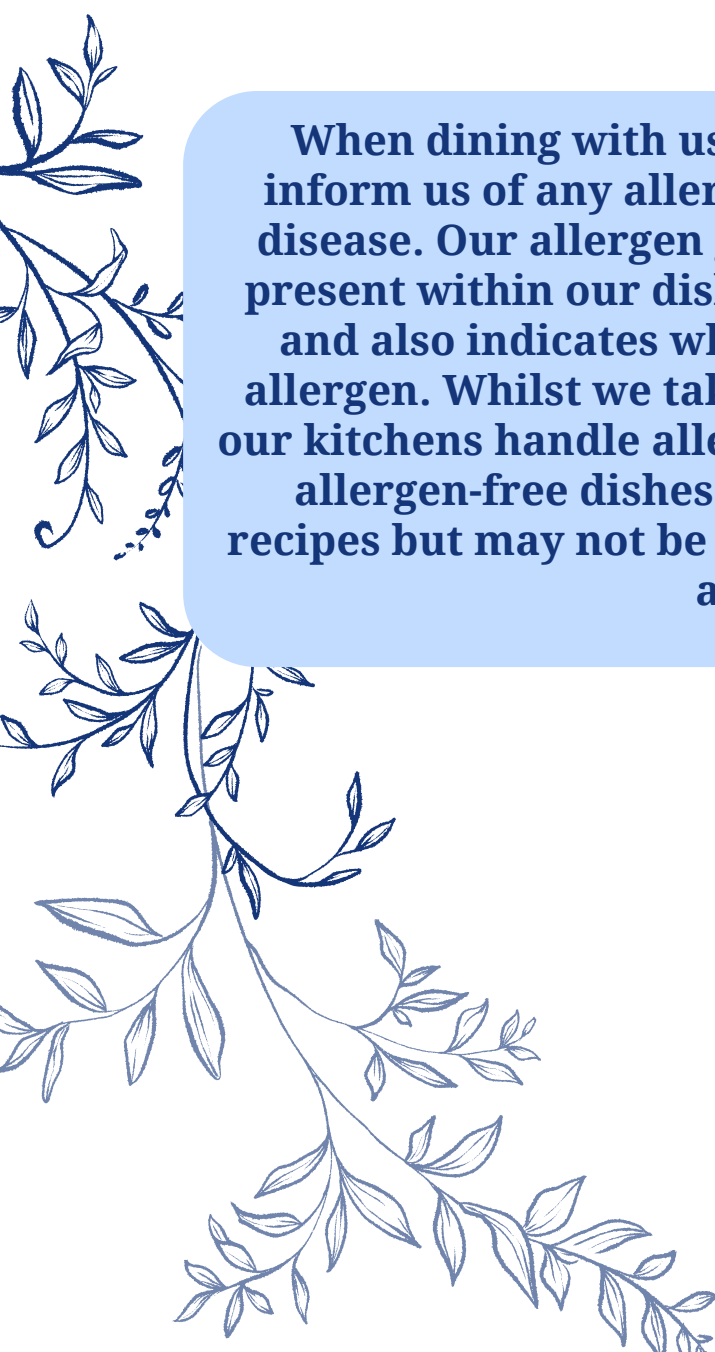
**Our dedicated Events Team is available to help you plan your most memorable and magical event yet.**

### **CONTACT US**

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**events@southplacehotel.com**

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United Kingdom  
southplacehotel.com**



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