



2020 Catering Guide

Welcome to our 2020 Catering Guide featuring popular banqueting dishes alongside innovative new concepts unique to Southwood to ensure that you find something very special to offer that suits your style of celebration.

Shared table carved meals are always one of Southwood's most popular choices and add a unique experience to your Wedding Breakfast providing great entertainment as well as a sumptuous meal. Nominate one guest per table to be dressed in a Southwood Hall apron and chef's hat before visiting the kitchen to collect the spoils and returning to their table to carve for their fellow guests. A table carved main course is not available as part of a choice menu as the theatrical presentation is targeted to nine portions per table.

If you would prefer to offer a formal plated meal you are welcome to select two options per course at the rates shown by each dish specifying your guests' individual requirements at least four weeks prior to your event. One option must be suitable for any vegan or vegetarian guests. If you would prefer to offer a wider selection additional charges apply. Please take a look at our extended choice menus as they include three choices at each course and these dishes include options suitable for most diets with many being free from the most common allergens.

If you have a particular dish in mind that is not featured please let us know as Chef is always open to creating bespoke menus to reflect your own unique ideas.

To complete your stay at Southwood Hall our chefs are able to offer catering served within your accommodation, options for which can be found towards the back of this guide.

All ingredients are sourced as locally as possible and specifically for each event. Your catering is freshly prepared on site allowing us great flexibility to cater for guests with special dietary requirements. Please make the needs of your

guests known to us and we will suggest the most seamless way of incorporating their requirements into your menu. If any guest has a serious medical allergy we do ask that the entire menu for all attendees is allergen free.

Each November we host a Showcase evening to introduce you to new catering options and offer you the opportunity to sample tasters from our most popular dishes on a complimentary basis. This presents a wonderful opportunity to judge the standard of our catering and to chat to our chefs

If you would like to arrange a private dining opportunity to sample dishes and select your menu please contact your Coordinator. Prices start at £100 for four guests and depend entirely on the dishes chosen.

As the quality of the food served is integral to our reputation we do not permit outside caterers or self-catering (with the exception of a traditional wedding cake that does not require specialised service or storage). We also insist that all guests attending an event are catered for. The correct levels of cutlery and crockery for the portions ordered will be provided and appropriate waiting and bar staff to serve those guests is included. Please check the contracts of suppliers' working at your event as many request catering.

The new prices come into effect on 1st January. If you would like to secure any of the options shown in an annual guide or illustrated to you during your booking period at the prices indicated, you may do so by making an advanced payment on account of £1,000 towards your final catering invoice before the end of the year to which the guide relates (maximum of two years in advance). Guide prices cannot be held for prolonged periods without commitment as the prices quoted are calculated with reference to current costs.

Further details (including allergen information) is available via your Event Coordinator or from kitchen@southwoodhall.com.

Arrival or post ceremony drinks

Served chilled

Elderflower pressé	£3.00
Fruit juice	£3.50
Raspberry lemonade	£3.20
Very berry non-alcoholic mocktail	£4.75

Bottled beers	£3.75
Sparkling wine	£4.50
Prosecco	£4.75
Chambord prosecco with fresh raspberries	£5.50
Champagne	£7.00
Pimm's No 1 Cup	£4.75
Pink gin prosecco spritz	£5.50
Mint mojito	£5.50
Other cocktails	from £6.00

Served warm

Spiced apple cup	£4.00
Traditional mulled wine	£4.50
Winter Pimm's	£5.50

Drink selections

We have suggested below some popular selections. The price indicated allows each guest to choose one from the offering.

Sparkling wine, bottled lager or elderflower pressé	£4.50
Prosecco, Pimm's No 1 or raspberry lemonade	£5.00
Mint mojito, pink gin prosecco spritz or berry mocktail	£6.00

Pimp your prosecco

Our special stand offering iced baths of prosecco with shelves of Champagne flutes. Bottles of Chambord and Triple Sec, a selection of farmhouse cordials and mini baths of fruit garnishes allowing guests to customise their perfect prosecco.

Up to 90 guests	£525
Each additional 6 guests	£35

Gin Palace

A wooden palace suitable to display and serve a selection of artisan gins, fruit infused gins, a selection of mixers, hi-ball glasses, plenty of ice and garnishes to match the gins on offer.

Four different gins, suitable for up to 100 guests	£525
Six different gins, suitable for up to 150 guests	£750

Southwood styled Kilner cocktail bar

An outside bar topped with oak slices and a selection of Mason & Kilner style dispensers bearing a selection of cocktails, mocktails & juices. Handled jam jars are stored in the oak barrels for guests to serve themselves. Each dispenser serves 15.

6 dispensers (2 non-alcoholic)	£475
8 dispensers (3 non-alcoholic)	£600
10 dispensers (4 non-alcoholic)	£700

A dispenser top-up is £60 each (£30 for non-alcoholic)

Terrace coolers

An oak trough on the terrace filled with 100 drinks (75 alcoholic and 25 non-alcoholic) for your guests to help themselves. Additional bottles and re-fills are also available.

Bottle cooler

Corona, Peroni, Budweiser, Becks, Alcopops, J20, Coke or Diet Coke £375

Deluxe bottle cooler

Large Kopparberg, Magners, Crabbies, Peroni or Adnam's beers with miniature bottles of wine, contour bottles of Coke, Diet Coke, J20 or Fentimans soft drinks. £500

Can bank

Cans of popular pre-mixed spirits such as Gordons gin & tonic, Smirnoff vodka & cola, Pimm's & lemonade, Morgans spiced rum & cola, Kopparberg mixed fruit cider and cans of assorted soft drinks. £500

Canapés

Canapés are always particularly popular with guests offering welcome nourishment during the drinks reception before a later Wedding Breakfast.

Roasted Mediterranean vegetable toast (Vn)

Quinoa cracker with olive tepanade (Vn)

Tequila soaked watermelon with Maldon salt flakes (Vn)

Petite cone of fries with homemade ketchup (Vn)

Onion bhaji with chilli jam (Vn)

Seasonal homemade soup shot (Vn)

Warm garlic mushroom toast

Tomato, feta & basil bruschetta

Panko brie wedge with grape chutney

Lager battered halloumi with smoked tomato ketchup

Mac 'n' cheese bites

Mushroom and tarragon risotto ball with mustard aioli

Mini baked potato with sour cream and chive

Miniature Yorkshire pudding with roast beef

Warm beef & caramelised onion crostini

Pickerings' mini sausage baked in honey and grain mustard

Slow roast pork belly chunk in a bourbon BBQ glaze

Pancake stack with crisp smoked bacon and maple syrup

Mini hog roast roll with apple sauce

Lamb fritter with mint crème fraîche

Mini poppadum with Indian butter chicken

Chicken, slow roast tomato & basil lollipop

Slow poached chicken Caesar salad

Honey seared fresh salmon with whisky dip

Smoked salmon rillette on cucumber rounds

Smoked salmon blinis with whipped lemon & dill cream

Fresh catch goujon with homemade tartare sauce

Thai fishcake with a sweet chilli dipping sauce

Tempura king prawn with sweet chilli dip

Prawn and lemon mayonnaise bruschetta

Crab, lime & chilli toast

Sweet potato crab cake with coriander crème fraîche

Chef's selection of five canapés £7.50

Your choice of five canapés £8.50

Static canapé ladders

Wooden ladder stands offering a stylish display for Chef's assortment of bites. The selection served will vary according to the season and the dietary requirements of your guests; typically chef may serve:

Mini Cumberland sausages in a honey & mustard glaze

Chicken, mozzarella & basil bites with pesto

Rosemary roasted new potatoes & smoked tomato relish (Vn)

Tomato, feta & basil bruschetta

Tequila soaked watermelon with Maldon salt flakes (Vn)

£295 for one stand (maximum of 50 guests)

£495 for two stands (up to 100 guests)

£650 for three stands (up to 150 guests)

Ice cream & sorbet tubs

Mini tubs from Norfolk's Dann's Farmhouse ice cream complete with their own ice cream paddle.

Choose one flavour per 20 guests.

Vanilla Royale, Wild Strawberry, Salted Caramel

Chocolate, Rum & Raisin

Lemon & Prosecco sorbet, raspberry sorbet, mango sorbet

£3.00 each

Wedding Breakfast

We hope you will select a menu that reflects your own tastes and compliments your day. If you have guests with specific dietary requirements please contact your Coordinator who will be pleased to advise you regarding the suitability and adaptability of individual dishes.

Starter

- Roasted tomato soup, vine tomatoes & basil oil (Vn) £7.25
- Trio of melons, pink grapefruit & ginger wine syrup (Vn) £7.25
- Tomato & pesto tart, watercress salad (Vn) £7.50
- Roasted cauliflower, cashew, chilli, sesame and coriander salad £7.50 (Vn)
- Double-baked cheddar soufflé, smoked tomato chutney £7.75
- Cheese and herb drop scones, rocket with a balsamic glaze & red pepper marmalade £7.25
- Chestnut mushrooms sautéed in garlic & parsley butter on toasted sourdough £7.25
- Goats cheese & caramelised red onion tart £7.75
- Whipped goats cheese & beetroot two ways £8.00
- Halloumi, carrot and coriander fritter stack £7.75
- Panko crumbed brie wedges with grape chutney £7.50
- Halloumi fries with chilli jam and Greek salad £7.50
- King prawn skewer on Asian slaw £7.50
- Prawn salad, slow roast tomatoes & cucumber ribbons £7.50
- Crab cakes dressed with pea shoots on mustard aioli £8.00

Duo of mackerel. Smoked fillet & pate with horseradish, pickled cucumbers, beetroot & ciabatta £8.00

Smoked salmon, poached salmon rilette, mixed leaves, mustard crème fraîche & granary croute £8.50

Course country chicken & smoked bacon terrine, grape chutney & toasts £7.75

Mozzarella, tomato & basil salad, Parma ham ribbons £7.75

Kilner potted gammon, rustic country bread, cornichons & red onion jam £7.75

Prosciutto wrapped asparagus bundle, hollandaise drizzle £8.00

Panko crumbed Scotch egg with piccalilli £7.50

Smoked duck breast, caramelised pear salad £8.00

Salt beef, pickled vegetables & truffle mayonnaise £8.00

Table shared mezze boards

Circular oak boards framing your table centrepiece offering a mezze to be shared by the guests at each table (8 or 9 guests per table)

Mediterranean selection

Prosciutto, salami & pastrami with marinated feta & bocconcini, olives, fire roasted peppers, beetroot hummus, slow roasted tomatoes, pita & crostini.
£9.00 per person

Best of Norfolk

Crab cakes, mackerel & horseradish pate, Southwood salt beef slices, Pickerings' sausages in honey & mustard glaze, pickled Elveden roots & Norfolk Peer salad with homebaked breads
£9.00 per person

Main course

- Risotto Verdi, shaved prosociano & rocket (Vn) £16.00
- Polenta with wild mushrooms, hazelnuts & figs (Vn) £16.50
- Puy lentil, wild mushroom & caramelised onion Wellington, red wine reduction (Vn) £16.00
- Basil, goats cheese and roasted tomato roulade £16.50
- Wild sea bass fillet, new potato tartare, garden pea puree & beurre blanc £18.50
- Seared salmon fillet, potato tartare, green beans & chive butter sauce £16.50
- Seared cod, crushed potatoes, smoked bacon, leek and pea ragout £17.50
- Roasted chicken supreme, pork and sage stuffing, roasted potatoes, roasted carrot & steamed broccoli £15.50
- Butter-roasted supreme of chicken, mushroom & potato gratin, buttered leeks £16.00
- Mascarpone & herb stuffed chicken fillet in Parma ham, risotto Verdi & roasted tomato & basil dressing £16.50
- Braised pork belly, roasted roots & cider glaze £16.00
- Pickerings' pure pork sausages, buttered mash, seasonal greens & onion gravy £16.00
- Rosemary roasted pork tenderloin, chorizo potato croquette, cauliflower puree & cider cream sauce £16.50
- Three little pigs. Crispy rilette, roasted belly & Cumberland sausage on a potato cake with seasonal greens £17.50
- Summertime pulled lamb, beetroot hummus, crushed walnuts, courgette ribbons & pomegranate seeds £18.50

Broadland beef braised in Adnams ale, creamed potatoes, cheddar croute & glazed carrot £16.50

Bavette steak with chimichurri & roasted vine tomatoes over parmentier potatoes & chestnut mushrooms £18.00

Roasted beef sirloin with traditional trimmings £19.50

Beef fillet, gratin of wild mushrooms, jenga chip stack, buttermilk onion rings & baby leaf salad £29.50

Duck breast & crispy leg croquette with potato fondant, butternut puree, tender-stem & sweet raisin jus £19.50

Table shared main course

Southwood is celebrated for delicious sharing main courses where nominated guests are invited to don an apron and chef's hat to carve joints of meat at their table. Choose one option to be served to all guests (8 or 9 portions per guest table). Chef will suggest a plated vegetarian alternative if required.

Summer salads

Served with roasted vine tomatoes, terrines of buttered new potatoes, Chef's selection of salads & freshly baked breads

Smoked gammon & wholegrain mustard mayonnaise £15.00

Southwood salted beef & mustard mayonnaise £16.00

Whole poached salmon & dill crème fraîche £17.50

Traditional roasts

Served with roast potatoes & terrines of seasonal vegetables

Roast loin of pork, sage stuffing & apple sauce £15.50

Turkey breast, pigs in blankets & cranberry sauce £16.50

Broadland beef rump, Yorkshire pudding, honey roast parsnips, horseradish & watercress £17.50

Rosemary roasted stuffed leg of lamb & mint sauce £19.50

Sirloin steak

Beef sirloin garnished with roasted vine tomatoes, served with terrines of chunky chips, buttermilk onion rings, thyme mushrooms & watercress salad £25.00

Dessert

Your own wedding cake, cream & fruit garnish £6.00

Norfolk Farmhouse sorbet (Vn) or ice cream £6.50

Fresh fruit salad (Vn) £6.50

Rich chocolate slice with dairy free ice cream (Vn) £7.50

Blackberry & apple gingerbread crumble (Vn) £7.50

Strawberries & cream (Vn available) £6.50

Shortbread, vanilla cheesecake cream, Norfolk wild strawberry ice cream & poached strawberries £7.50

Blueberry frangipane tart, whipped cinnamon cream £7.25

Artisan lemon meringue roulade, fresh berry garnish £6.75

Lemon meringue, amaretti & raspberry glass £7.75

Glazed lemon tart, crème fraîche £7.50

Mascarpone cream & passion fruit Pavlova £7.25

Eton mess. Crushed meringues, whipped cream, strawberry sauce & sliced berries £7.50

Vanilla cheesecake, biscuit crumb & berry compote £7.75

Panacotta with honey glazed strawberries £7.50

Butterscotch mousse, candied popcorn, honeycomb & chocolate shavings £7.50

Chocolate & caramel tart, salted caramel ice cream £7.75

Warm chocolate brownie & whipped vanilla cream £7.50

Crème brulee & amaretti biscuits £8.00

Sticky toffee pudding with salted caramel sauce £7.50

Dessert trios

The essence of three Southwood desserts plated as miniatures with one encompassing garnish.

Chef recommends warm chocolate brownie, mini fruit Pavlova and lemon posset but most dishes from the dessert menu can be made in miniature form.

£10.00

Dessert banquet

Generous portions of popular desserts presented to each table on raised oak boards, ideal for sharing.

Rich four layer chocolate fudge cake, vanilla cheesecake with biscoff crumb, lemon meringue roulade, chocolate hazelnut delicie (Vn) and traditional apple tart.

Served with a scattering of berries and pouring cream
£10.00 per person (8 or 9 guests per table)

Children's meals

(suitable for children up to 10 years old)

You may either offer all of the children attending half sized portions of the adult's meal charged at half the adult rate, or you can select an alternative child friendly menu choosing one option per course suitable for all younger guests.

Dough balls with garlic dipping butter
Grilled halloumi strips with homemade ketchup
Fruit fingers with yogurt dip (Vn available)

Chicken goujons with sweetcorn & fries
Roasted chipolata sausages with vegetables
Penne pasta in a rich tomato sauce (Vn)

Ice cream sundae (Vn available)
Warm chocolate brownie (Vn available)

£12.50 two courses, £17.00 three courses

Whilst we recommend you select two choices per course we are occasionally asked to extend the offering to include three options. The following choice menus can be offered to all guests as they satisfy many of the more common special dietary requirements within them. Children should select a half portion from the menu below rather than additional items from the children's menu.

Extended choice menu A

Roasted tomato soup, vine tomatoes & basil oil (Vn)
Crab cakes dressed with pea shoots on mustard aioli
Kilner potted gammon, cornichons & red onion jam

Butter-roasted supreme of chicken, mushroom & potato gratin & buttered leeks
Pan fried fillet of wild sea bass, herb crushed Norfolk Peer, pea puree & beurre blanc
Polenta with wild mushrooms, hazelnuts & figs (Vn)
Crisp meringue with mascarpone cream & passion fruit
Warm chocolate brownie & whipped vanilla cream
Blackberry & apple gingerbread crumble (Vn)

£44.00 per person (£22.00 children)

Extended choice menu B

Tomato & pesto tart, watercress salad (Vn)
Prawn salad, slow roast tomatoes & cucumber ribbons
Course country chicken & smoked bacon terrine

Roasted chicken supreme, pork and sage stuffing, roasted potatoes, roasted carrot & steamed broccoli
Broadland beef braised in Adnams ale, creamed potatoes, cheddar croute & glazed carrot
Puy lentil, wild mushroom & caramelised onion Wellington with roasted vegetables & red wine reduction (Vn)

Eton mess

Chocolate hazelnut delicie (Vn)
Sticky toffee pudding with salted caramel sauce

£41.50 per person (£20.75 children)

Tea and coffee

Served to all guests at the dining table £3.20

Toast

Sparkling wine £4.20

Prosecco £4.40

Chambord prosecco with raspberries £5.50

Champagne £7.00

Toasting partners

Handmade Norfolk chocolate truffles £2.00

Macarons in assorted flavours £2.00

Cheeseboards

A selection of English cheeses, homemade chutneys, flavoured butters & fruits served with oatcakes & crackers.

£8.50 per individual platter

£60.00 suitable for the table to share

Favours

There are aspects of your catering that could easily double-up as favours placed at the table.

Bar tokens from £3.50

Single serve mini bottle of wine £5.00

200ml Prosecco bottles £6.50

Wedding cake service

We are happy to cut your cake and present it back to the cake table on platters as a complimentary service.

Cake platters served by staff to individual dining tables with cocktail napkins £2.50 per person

Your own wedding cake plated individually as dessert with a cream and fresh fruit garnish £6.00

Savoury cheesecake

Rounds of English cheeses presented as a wedding cake decorated with fruits and crudités, served alongside homemade relishes & assorted savoury crackers.

Three tiers to serve up to 70 guests £350

Four tiers to serve up to 105 guests £450

Five tiers serving up to 150 guests £550

Afternoon tea

A light afternoon tea featuring finger sandwiches filled with cucumber, wafer gammon & mustard mayonnaise, smoked salmon & dill cream cheese and mature cheddar with red onion marmalade.

Alongside stands displaying a selection of two cakes:

Victoria sandwich or petite scones with jam & cream

Lemon drizzle or chocolate brownie

Served alongside pots of tea.

£23.50 per person

Ploughmans lunch

Raised circular oak boards offering a picnic style selection of sandwiches, homemade sausage rolls, vegan tomato & pesto tart, warm new potatoes, bistro salad, cheese, crackers & pickles

£20.00 per person (8 or 9 guests per table)

Informal wedding breakfast options

Informal options include casual dining with wrapped cutlery to be eaten at un-laid dining or terrace tables. If you would like to consider these options as part of your formal meal with a seating plan and laid dining tables a supplement of £2.00 per guest will apply.

Barbecue

Our barbecue is served with freshly baked breads and a selection of sauces and homemade relishes.

Portobello mushroom & thyme skewer (Vn)

Beetroot & chickpea or spicy sweet potato burger (Vn)

Halloumi & cherry tomato kebab

Pickering's pork sausage, Smoky BBQ pork belly slice

Peri peri chicken, Chicken breast

Best beef burger

Tiger prawns skewer, Salmon fillet parcel

5oz Sirloin steak (£1.50 per person supplement)

As a casual dining option (no set dining tables)

Two options per guest £11.50 (£16.00 with Chef's salads)

Three options per guest £15.50 (£20.00 with Chef's salads)

(Minimum of 50 guests for the charcoal barbecue)

Hog roast

Whole hog cooked on the spit under the Barbecue Lodge carved and served in a floured bap with crackling, herb stuffing and homemade apple sauce together with a selection of

Chef's salads (minimum of 75 portions)

£14.50 (£10.00 without salads)

Chef's salads

Green salad, Moroccan couscous, tomato and basil pasta, coleslaw, three bean & wild rice and your choice of hot potato dish (fries, jackets, Cajun wedges or new potatoes)

£5.00 per person

Wine List

If your requirements are beyond the wines listed we are happy to consult our advising sommelier on your behalf. Your dining tables will be laid with the appropriate glasses for the selection of wines chosen. Jugs of iced water and water glasses are included on a complimentary basis.

House wines

Simply specify the bottles to be placed on tables at the beginning of your meal together with the number of additional bottles you would like available for replenishments without the need to specify fixed numbers of red, white or rosé.

By the bottle	£17.00
By the glass (175ml)	£5.00

Red

Shiraz, Australia	£18.00
Cabernet Sauvignon, Chile	£18.00
Merlot, Chile	£18.00
Pinotage, South Africa	£18.00
Carmenere, Chile	£18.50
Malbec, Argentina	£19.00
Pinot Noir, New Zealand	£19.00
Fleurie, France	£20.00

White

Chardonnay, Australia	£18.00
Chenin Blanc, South Africa	£18.00
Sauvignon Blanc, New Zealand	£18.50
Pinot Grigio, Italy	£18.50
Viognier, Argentina	£18.50
Sauvignon Blanc, Marlborough, New Zealand	£20.00
Chablis, France	£24.50

Rosé

Rosé, Chile	£18.00
Zinfandel Rosé, USA	£18.00
Pinot Grigio Blush, Italy	£19.00

Vintage Port £30.00

Sparkling wine and Champagne

House sparkling wine (white or rosé)	£21.00
Asti	£22.50
Prosecco	£23.00
House Champagne	£35.00
Moët & Chandon Brut Imperial	£50.00
Bollinger Special Cuvée	£60.00

Non-alcoholic alternatives

Jugs of squash	£6.00
Bottled mineral water, still or sparkling	£6.00
Schloer	£6.50

Favours

Single serve mini bottle of wine	£5.00
200ml Prosecco bottles	£6.50
Double shot (50ml) spirit miniature	£5.50

Corkage (also applies to brought in gifts)

Spirits, 25ml	£2.00
Beer, pint	£3.00
Wine, 70cl	£10.00
Sparkling wine, 70cl	£12.50
Polypins of ale (36 pints)	£100.00

Bar tokens

From £3.50 each

Pre-printed bar tokens suitable to either be exchanged at the bar for an agreed drink selection or to subsidise a drink of the guest's choice. Perfect as a favour alternative.

Evening only informal options

Please select one option to offer all of your evening guests. We do insist that all guests are catered for. Appropriate staffing, portions and crockery will be available to host your guests. Deliberate under catering threatens the reputation of Southwood Hall as it appears we have failed to adequately provide for your party.

Ploughman's buffet board

Traditional ploughman's fayre served on an impressive oak board. Sliced smoked gammon and turkey breast, pork pie wedges & sausage rolls. Traditional English cheeses & savoury crackers. Flavoured breads, homemade pickles, relishes & chutneys. Mixed salad & new potatoes.

£13.00 per person

Chip cones

A wooden stand holding chip cones filled with fries and topped with either a battered sausage, lager battered halloumi sticks or cod finger in Adnams beer batter

£6.50 per person

Buckets

A styled "bucket list" station with chalkboard signage and suggestion cards for your guests to help you to compile a marriage bucket list served alongside hot fresh bowl food served in their own "buckets" completes the offering.

Choose two options.

Crispy potatoes with garlic mushrooms & mild blue cheese

Beef chilli & sour cream with baby roast potatoes

Mild chicken curry and mango chutney with steamed rice

Chinese stir fried noodles, chicken & sweet chilli sauce

Tortilla chips with BBQ pulled pork & sour cream

Tortilla chips with BBQ jack fruit & sour cream

Pesto tagliatelle Verdi with prosociano shavings (Vn)

£9.00 per person (£12.00 with buckets of beer)

Barbecue Lodge options

Options on this page are cooked fresh under the Barbecue Lodge over a two hour service finishing by 10pm

Barbecue Lodge Bar

A rustic wooden bar suitable for offering your own selection of pre-paid drinks to your guests. This can include up to four different spirits, bottled mixers, soft drinks, beers, wines, ciders & alcopops served with garnishes, ice & glassware.

Price dependent on selection, minimum £700.00

Jacket bar

A rustic styled bar featuring hessian cloth, wooden serving bowls and traditional potato oven producing comforting jackets served in palm leaf dishes with wooden cutlery.

A trio of flavoured butters, grated cheese, coleslaw, tuna & sweetcorn, ham & mustard, Coronation chicken

£600 up to 100 guests

£795 up to 150 guests

Add a hot offering of chilli con carne & baked beans £100

Hog roast

Whole hog cooked on the spit under the Barbecue Lodge carved and served in a floured bap with crackling, herb stuffing and homemade apple sauce. (minimum of 75 portions)

£10.00 each

Barbecue

Please see our barbecue offering in the earlier informal catering section

Kadai sizzle

Traditional African fire bowls set out under our Barbecue Lodge within a chalkboard table encompassing three cooking stations. Choose three options to be served alongside freshly baked breads, a selection of sauces & homemade relishes.

(minimum 70 portions from the fire bowls)

Sausage sizzle £8.00 per person

Norfolk Pure Pork, Aunt Edna's Lincolnshire, traditional Cumberland, Grandad's rustic pork, Old smoky Joe's, Luigi's Italian, Southwood sweet chilli, Scrumpy Jack's pork & apple, Norwich (ale & mustard), vegan vegetable

Burger sizzle £9.00 per person

British beef, Pickering's pork, chicken, halloumi & smoked tomato, portobello mushroom, beetroot & chickpea (Vn), spicy sweet potato (Vn)

Burger melts, shredded lettuce & sliced tomatoes

Fresh pizzas

Made fresh to order, topped with homemade sauce, cheese and a wonderful array of fresh seasonal ingredients cooked in our traditional style wood fired oven on the terrace.

Suggested pizza toppings include:

Ham, bacon, shredded pork, roast chicken, beef strips, pepperoni, spicy chorizo, tuna, cheddar, mozzarella, stilton, goats cheese, brie, roasted red onions, butternut squash, sweet peppers, mushrooms, pineapple, olives, jalapeños, roasted tomato and sweetcorn.

Made from Chef's selection of 7 toppings £8.50 per person

Your own selection of 7 toppings £9.00 per person
(minimum of 70 portions from the wood fired oven)

Tastes of the world

This is the ultimate evening catering option where we offer more than one cuisine for your guests to choose from and fill our Barbecue Lodge with aromas from around the world.

Great British fish & chips

Italian style woodfired pizzas in two of your favourite flavour combinations

Build your own all American burgers with a selection of breads, patties and garnishes

£2,795 for up to 150 guests (£15.00 per additional guest)

Add sweets and s'mores £250

Unfortunately, this option cannot be offered alongside our ultimate sweet fix

Evening sides

Suitable to garnish the lighter evening catering options

Sauce board

A giant blackboard displaying ten different sauces £100
Sweet chilli, BBQ, tomato, mayonnaise, burger sauce, salsa, chipotle, piri piri, garlic mayonnaise & relish

Salad cart

A vintage styled wooden cart offering a variety of salads and savoury snacks.

To serve up to 70 guests £275, up to 140 guests £450

Potatoes

French fries, Cajun wedges, rosemary roasted new potatoes £1.50 per person

Southern seasoned spirals, sweet potato fries & hash browns £2.00 per person

Sweet evening treats

(only available alongside savoury evening catering)

Ice creams

Mini Dann's Farmhouse ice cream tubs in a selection of flavours each with their own ice cream paddle £3.20

Waffle cones topped with ice cream or sorbet served from a selection of three flavours £3.50

DIY sundae station

Guests serve themselves from the ice cream freezer with assorted ice cream flavours before adding toppings of sliced fruits, sweet treats, sprinkles and sauces.

Traditional ice cream tubs and paddles are provided alongside instruction boards £350

Donut mind if I do

A special framed oak board holding a selection of iced and sugared ring donuts perfect as a favour treat. The board has 60 wooden pegs ready to display a picture perfect treat.

60 doughnuts £125

120 doughnuts £165

180 doughnuts £195

Hot fresh donuts

Fresh doughnuts cooked to order rolled in cinnamon or sugar £150 up to 100 guests, £200 over 100 guests

Fairground favourites

Candy floss made fresh on the cart served on sticks £125

A vintage styled popcorn cart serving freshly popped popcorn in either sweet or salted flavour £100

Both candy floss and popcorn carts together £175

Sweetie table

Spectacular sweetie table including eight of your favourite treats such as marshmallows, twisted flumps, flying saucers, Haribo hearts, jelly rings, white chocolate razzles, milk chocolate discos, jelly beans, vanilla fudge, Haribo strawberries, cola bottles & candy shrimps.

£120 to serve up to 80 guests

£150 to serve 80 to 120 guests

£175 to serve over 120 guests

Decadent chocolate buffet

An exquisite selection of premium quality chocolates, handmade Norfolk truffles and fudge immaculately presented on fine glassware to create a sophisticated display of pure decadence.

£350 to serve up to 100 guests

£425 to serve over 120 guests

S'mores

The Southwood take on an American traditional night time snack. We provide a toasting bar where your guests can roast marshmallows, wrap them in grated chocolate and sandwich them between cookies.

£150

£120 when offered alongside a Southwood sweetie table.

The ultimate sweet fix

Sweetie table, S'mores, hot fresh doughnuts & popped corn. £500

(Not available with tastes of the world)

Accommodation catering

We would like to help you to enjoy your stay and make the most of your time with friends and family.

Our chefs have put together ideas for catering that can be served at Southwood House or Cartshed Lodge with minimum time and attention required by you. Full instructions are provided. Breakfasts are delivered at 9am, evening meals at 6.30pm

All options serve six portions

Light suppers

Homemade seasonal soup with freshly baked bread £35

Poached chicken Caesar salad £45

Smoked salmon slices & fresh salmon rillette served with crisp leaves and breads £50

Jacket potatoes with grated mature cheddar, Coronation chicken and bistro salad £40

Mediterranean sharing platter of cured meats, marinated mozzarella, slow roast tomatoes, olives, crostini & dips £50

English artisan cheeses with crackers, pickles, relishes & crudités £50

Meats & salads

Meats and potatoes can be served hot or cold.

Roasted turkey breast £75

Triple smoked gammon joint £75

Tomato & pesto tart £65

Whole side of poached salmon £75

All served with Norfolk Peer potatoes, bowls of salads and freshly baked breads.

Dinner dishes

Cottage pie (beef or vegetable) with roasted roots £60

Lasagne (beef or vegetarian) served with salads £60

Slow cooker meals

Braised pork in cider with apples & shallots served with roasted root vegetables £65

Beef bourguignon & mashed potatoes £75

Sicilian caponata veggie stew served with freshly baked bread £60

Desserts

Norfolk Farmhouse ice cream £24

Fruit salad in prosecco syrup £30

Rich chocolate fudge cake, vanilla ice cream £35

Vanilla cheesecake slices with biscoff crumb £25

Lemon meringue roulade, fresh raspberries & pouring cream £30

Traditional apple tart, whipped cinnamon cream £25

BBQ packs

(to be cooked yourself on the gas BBQ provided)

Best beef burgers

Norfolk pure pork sausages

Halloumi & vegetable kebabs

Green salad, potato salad & coleslaw

Freshly baked breads, sauces & relishes

£50

Ploughman's hamper

A hamper containing sliced turkey and smoked gammon alongside Melton Mowbray pork pie, homemade sausage rolls, traditional English cheeses, potato salad, coleslaw and green leaves, with a selection of traditional chutneys, freshly baked breads, crackers and butter.
£125 (£150 to keep the hamper)

Girls ultimate night in

A basket of goodies and Bridesmaids on DVD. We will include indulgent treats including prosecco, fresh berries, luxury chocolates, macaroons, posh popcorn and of course ice cream.
£60 (serves 4 – 6)

Lads night

The Hangover on DVD along with cards and dice for your own Las Vegas inspired night in. A dozen bottles of premium lager, freshly prepared pizzas in the fridge, savoury snacks, brownies and a tub of celebrations.
£90.00 (serves 8 – 12)

Takeaways

If you would like a takeaway style meal we recommend Full River Chinese in Acle (01493 750855) who can deliver if you are placing a large order and give notice.

Breakfast options

(Delivered to your accommodation at 9am)

Pastries

A platter of mixed traditional breakfast pastries.
£24

Fruit platter

A platter of fresh melons, pineapple, kiwi, grapes & berries.
£30

Bucks Fizz breakfast

Pastries, fruits, Champagne and orange juice.
£85

Bacon butties

A basket of bacon or sausage butties with ketchup & brown sauce.
£30

Cooked breakfast (minimum of 12 portions)

Terrines of pork sausages, smoked back bacon, hash browns, scrambled eggs, mushrooms, grilled tomato & baked beans. Fresh bread for toasting with butter & jam.
£120 (serves 12)

Grocery deliveries

Please ensure your deliveries are arranged for after you have checked-in (from 5pm) and that you specify the correct property for your stay, either Cartshed Lodge or Southwood House NR13 3LR.