



2020 Pop-up menus

We would love to welcome you to Southwood to dine in our pop-up restaurant.

We are only offering limited tables on each evening giving more of a private dining experience than the hustle and bustle of a busy restaurant.

It means that tables will be private and dramatically distanced keeping you safe in your own protected groups.

We do have to ask that you remain seated at your dining tables whilst with us and wear masks when moving around within the barn. Staff will be on hand to offer table service and look after you.

Each large oak dining table can spaciouly accommodate up to six guests. On our first evening of 17th October we are offering a sharing menu with fixed prices for up to six guests. On the remaining evenings we are offering more traditional choice menus suitable for couples and groups alike.

All tables need to be pre-booked, Menu selections for each guest and payment will be required at least one week in advance. If increased lockdown restrictions mean that the evening has to be cancelled full refunds will of course be issued, regrettably cancellations with less than seven days notice will not be refunded.

Saturday 17th October

Southwood sixes sharing menu

All options are designed to be shared by six guests at each table

Best of Norfolk mezze boards £60

Circular oak boards offering a mezze to be shared by the guests at each table

Homemade Cromer crab cakes, Cley mackerel & horseradish pate, Southwood salt beef slices
Norfolk's finest sausages in honey & mustard glaze, pickled Elveden roots & Norfolk Peer salad
with homebaked breads.

For vegan and vegetarian guests chef recommends

Mediterranean mezze platter of falafel, slow roast tomatoes with vegan feta, marinated olives,
beetroot hummus, pickled Elveden roots & Norfolk Peer salad with petite pitas (Vn) £10

Table shared main course £110

Southwood is celebrated for delicious sharing main courses where a nominated guest at each
table is invited to don an apron and chef's hat to carve joints of meat at their table.

Roasted Broadland beef rump, Yorkshire pudding, honey roast parsnips, horseradish sauce &
watercress

served with roast potatoes & terrines of seasonal vegetables

For vegan and vegetarian guests chef recommends

Puy lentil, wild mushroom & caramelised onion Wellington, red wine reduction (Vn) £16

Dessert trios £60

The essence of three Southwood desserts plated as miniatures.

Warm chocolate brownie, mini strawberry Pavlova & lemon posset (Vn available)

Or a Norfolk Farmhouse cheese platter with homemade chutney

Saturday 24th October

Roasted tomato soup, vine tomatoes & basil oil (Vn)

Double-baked cheddar soufflé, smoked tomato chutney (V)

Crab cakes dressed with pea shoots on mustard aioli

Panko crumbed Scotch egg with piccalilli

Butter-roasted supreme of chicken, mushroom & potato gratin & buttered leeks

Braised pork belly, roasted roots & cider glaze

Seared salmon fillet, potato tartare, green beans & chive butter sauce

Polenta with wild mushrooms, hazelnuts & figs (Vn)

Crisp meringue with mascarpone cream & passion fruit

Warm chocolate brownie & whipped vanilla cream

Biscoff topped vanilla cheesecake, whipped cream & Lotus Biscoff biscuit

Blackberry & apple gingerbread crumble with custard (Vn)

£35.00 per person

Saturday 14th November

Roasted cauliflower, cashew, chilli, sesame and coriander salad (Vn)

Halloumi fries with chilli jam and Greek salad (V)

King prawn skewer on Asian slaw

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

Mascarpone stuffed chicken fillet wrapped in Parma ham, risotto Verdi, roasted tomato & basil dressing

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

Seared cod, crushed potatoes, smoked bacon, leek and pea ragout

Risotto Verdi, shaved prosociano & rocket (Vn)

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

Norfolk Farmhouse raspberry sorbet with vegan lemon shortbread (Vn)

Butterscotch mousse, candied popcorn, honeycomb & chocolate shaving

Sticky toffee pudding with salted caramel sauce

£35.00 per person

Saturday 21st November

Trio of melons, pink grapefruit & ginger wine syrup (Vn)

Cheese and herb drop scones, rocket with a balsamic glaze & red pepper marmalade

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

Smoked duck breast, caramelised pear salad

Basil, goats cheese and roasted tomato roulade (V)

Roasted chicken supreme, pork and sage stuffing, roasted potatoes, roasted carrot & steamed
broccoli

Roasted beef sirloin with traditional trimmings

Puy lentil, wild mushroom & caramelised onion Wellington, red wine reduction (Vn)

Rich chocolate slice with dairy free ice cream (Vn)

Artisan lemon meringue roulade, fresh berry garnish

Vanilla cheesecake, biscuit crumb & berry compote

Panacotta with honey glazed strawberries

£35.00 per person

Saturday 5th December

Roasted parsnip soup with Gruyère croutons (Vn available)

Mushroom and tarragon risotto balls with herb leaf salad & mustard aioli (Vn available)

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

Panko crumbed brie wedges with grape chutney (V)

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

Three little pigs. Crispy rilette, roasted belly & Cumberland sausage on a potato cake with seasonal greens

Wild sea bass fillet, new potato tartare, garden pea puree & beurre blanc

Beetroot & red onion tarte tatin (Vn)

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

Blueberry frangipane tart, whipped cinnamon cream

Lemon meringue, amaretti & raspberry glass

Chocolate hazelnut delice (Vn)

£35.00 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

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

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

Vintage Port

£30.00

Non-alcoholic alternatives

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

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