



2021 Catering Guide

Welcome to our 2021 Catering Guide. We have featured popular banqueting dishes alongside innovative new concepts unique to Southwood. We hope that you find something very special to offer that suits your style of celebration. If you have a particular dish in mind that is not featured please let us know as Chef is always happy to work alongside you to create a bespoke menu to reflect your own unique ideas.

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.

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 and must specify 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 please take a look at our extended choice menus as they include three choices at each course with dishes suitable for most diets. If you would prefer to create your own three choice menu an additional charge of £10 per guest applies.

All ingredients are sourced as locally as possible and specifically for each event. Your catering is freshly prepared by our chefs 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 at our Southwood Showcase event we 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.

We would love to welcome you to Southwood for a private dining experience allowing you to sample your preferred dishes, select your menu and meet Chef. Please contact your Coordinator to make arrangements. Prices start at £150 for four guests and depends entirely on the dishes chosen.

In the winter months we occasionally open as a pop-up restaurant giving family and friends the opportunity to visit and we enjoy welcoming couples old and new to visit and taste some of our wonderful options. Please follow us on social media to receive news of opening and menus.

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 also check the contracts of suppliers' working at your event as many request catering.

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.

The new 2021 prices come into effect on 1<sup>st</sup> January 2021. 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. Once secured you will also retain the option of mixing old dishes at the prices shown with new concepts from future guides.

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



## Welcome drinks

These options are served from trays by Southwood staff and are suitable for service on guest arrival (day or evening) or after your ceremony is complete.

### Served chilled

Elderflower pressé	£3.00
Fruit juice	£3.50
Raspberry lemonade	£3.25
Very berry non-alcoholic mocktail	£4.75
Bottled beers	£3.75
Sparkling wine	£4.50
Prosecco	£5.00
Chambord prosecco with fresh raspberries	£6.00
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
Chefs luxurious homemade hot chocolate	£4.50

### 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

## Styled stations

Arrival drinks stations with their own Instagram worthy styling suitable for day or evening, that can be located in front of the barn, inside or on the rear terrace.

### Bubble bath

Bottles of bubbles displayed in a vintage enamel baths filled with ice offering the perfect celebratory bubbles to your guests. (Each bath displays a minimum of 50)

Champagne (10 bottles)	£350
Prosecco (10 bottles)	£275
Sparkling Perry Fizz (10 bottles)	£200
Buck's Fizz (10 bottles)	£200
50 mini 20cl Prosecco	£350
10 mini Sparkling elderflower	£35
10 Appletiser	£35

### Hot chocolate & cookies

A styled hot chocolate bar offering flasks of hot chocolate and a stack of insulated paper cups alongside waters, marshmallows, flavoured syrups, squirty cream, mini Cadbury flakes, white and dark chocolate shavings, cinnamon and cocoa dust. (Minimum 60 portions)

Chefs luxurious homemade hot chocolate	£4.50
Cadbury hot chocolate	£4.00
Adding bowls of freshly baked choc chip cookies and homemade shortbread rounds	£1.00

### For better, for worse. In sickness & in health

This is an options for departure available at the end of the night. Silver pedestal Champagne buckets displayed on the front steps as the evening draws in filled with chilled resealable cans of water displayed alongside signage encouraging your guests to take them to rehydrate. Signage links the helpful gesture to your vows.

Styled station with 40 cans	£100
Additional cans	£1.50



## Options available on the rear terrace

### 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	£550
Each 6 additional guests	£35

### Terrace cooler

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	£400

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

### 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)	£500
8 dispensers (3 non-alcoholic)	£625
10 dispensers (4 non-alcoholic)	£725
A dispenser top-up is £60 each (£30 for non-alcoholic)	

### 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

### Tin can alley

Cans of popular pre-mixed spirits, ciders, lagers and soft drinks displayed with drinking glasses alongside a wooden A-frame and bucket of bean bags to become a tin can alley for your guests entertainment. (Minimum 50 cans)

Cans of pre-mixed spirits with mixers	£5.00
Gordons gin & tonic, Gordons pink gin & tonic, Smirnoff vodka & cola, Pimm's & lemonade, Captain Morgan spiced rum & cola, Jack Daniels & cola, Archers & lemonade	

Kopparberg cider, Peroni, Birra Moretti, Budweiser	£3.50
Coke, Pepsi, Tango, Fanta, Sprite or Dr Pepper	£2.50

### Traditional lemonade stand

A rustic wooden lemonade stand complete with jam jar glasses, striped straws and fresh lemons serving your selection of lemonades.

Traditional homemade still, cloudy sparkling, lime, orange, raspberry, elderflower and rose, cherry, mango or passion fruit.

Please choose one flavour for every 15 guests.	
Styled stand and two flavours to serve up to 30 guests	£150
Each additional flavour (to serve up to 15)	£40



## Canapés

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

Warm garlic mushroom toast

Tomato, feta & basil bruschetta

Panko brie wedge, grape chutney dip

Binham blue & pomegranate cucumber rounds

Lager battered halloumi with smoked tomato ketchup

Mac 'n' cheese bites

Smoked Norfolk Dapple & chive beignet

Mushroom and tarragon risotto ball with mustard aioli

Mini baked potato with sour cream and chive

Miniature Yorkshire pudding with roast beef

Mini sausage baked in honey and grain mustard

Slow roast pork belly in a bourbon BBQ glaze

Pancake stack with crisp smoked bacon and maple syrup

Mini hog roast roll with apple sauce

Ham & cheese croquettes, tomato & chilli jam

Confit duck bonbon, carrot & cumin puree

Chicken, slow roast tomato & basil lollipop

Honey seared fresh salmon with whisky dip

Smoked salmon rillette on cucumber rounds

Smoked salmon blinis with whipped lemon & dill cream

Plaice 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 fraiche

Petite cone of fries with homemade ketchup (Vn)

Onion bhaji with chilli jam (Vn)

Olive tapanade crostini (Vn)

Spiced falafel lollipops, tahini dip (Vn)

Tequila soaked watermelon with Maldon salt flakes (Vn)

Lapsang carrot "smoked salmon" toasts (Vn)

Carrot & coriander soup shot (Vn)

Chocolate brownie bites

Strawberry cheesecake shortbread rounds

Mini pavlova

Petite Norfolk vanilla royale ice cream cone

Chef's selection of five savory canapés £8.00

Your choice of five canapés £9.50

## Petite cocktails

Mini pours served alongside or between canapes

Mint mojito

Cosmopolitan

Peach bellini

Pimms No1 cup

Additional £1.50 in place of a canapé

£3.00 each as an additional canapé

## Static canapé ladders

Wooden ladder stands offering a stylish display for Chef's assortment of canapés. The selection will vary according to season & the dietary requirements of your guests.

£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 of Norfolk Farmhouse ice cream.

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) £7.50

Butternut squash soup, toasted pumpkin seeds & Gruyère croutons £7.50

Petite baked camembert studded with rosemary & truffle oil, ciabatta fingers £8.00

Trio of melons, pink grapefruit & ginger wine syrup (Vn)  
£7.50

Tomato & pesto tart, watercress salad (Vn) £7.75

Roasted cauliflower, cashew, chilli, sesame and coriander salad £8.00 (Vn)

Double-baked cheddar soufflé, smoked tomato chutney  
£8.00

Poacher sourdough rarebit, watercress salad & homemade apple chutney £7.50

Cheese and herb scotch pancakes, roasted vine tomatoes & leaves with balsamic glaze £7.50

Chestnut mushrooms sautéed in garlic & parsley butter on toasted sourdough £7.50

Mushroom and tarragon risotto balls on aioli with dressed baby herbs £8.00

Goats cheese & red onion marmalade croute £7.75

Halloumi, carrot & coriander stack £8.00

Halloumi sticks with chilli jam and Greek salad £7.75

Panko crumbed brie wedges with grape chutney £7.75

Pan fried scallops, crunchy apple salad & crispy pancetta £10.00

Prawn salad with cucumber ribbons £8.00

Garlic & chilli king prawns on Asian slaw £8.00

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 rillette, mixed leaves, mustard crème fraîche & granary croute £8.50

Course country chicken & smoked bacon terrine, red pepper marmalade & toasts £8.00

Kilner potted gammon, homemade piccalilli & rustic country breadsticks £8.00

Asparagus spears, crispy prosciutto & hollandaise drizzle £8.50

Panko crumbed Scotch egg with piccalilli £8.00

Smoked duck breast, caramelised pear salad £8.50

Lamb fritters, roasted cabbage slaw & mint crème fraîche £9.00

Salt beef, pickled vegetables & truffle mayonnaise £8.00



## Main course

Sea bass, new potato tartare, garden pea puree & beurre blanc £19.00

Seared salmon fillet, potato tartare, green beans & chive butter sauce £17.50

Seared cod, crushed potatoes, smoked bacon, leek and pea ragout £18.00

Roasted chicken supreme, pork and sage stuffing, roasted potatoes, roasted carrot & steamed broccoli £16.50

Butter-roasted supreme of chicken, mushroom & potato gratin, buttered leeks £17.00

Mascarpone & herb stuffed chicken fillet wrapped in Parma ham on risotto Verdi £17.50

Braised pork belly, crispy rillette & crackling with roasted roots & cider glaze £18.00

Sausage & mash, seasonal greens & onion gravy £16.50

Rosemary roasted pork tenderloin, chorizo potato croquette, cauliflower puree & cider cream sauce £17.50

Summertime pulled lamb, beetroot hummus, crushed walnuts, courgette ribbons & pomegranate seeds £20.00

Lamb rump with grain mustard mashed potato & petit pois à la française £20.00

Broadland beef braised in Adnams ale, creamed potatoes, cheddar croute & glazed carrot £17.50

Bavette steak with chimichurri over parmentier potatoes, confit tomatoes & chestnut mushrooms £19.00

Roast beef with Yorkshire pudding & traditional trimmings £19.00

Aberdeen Angus burger, salad & relish in a brioche bun with chunky chips & buttermilk onion rings £17.50

Beef fillet, gratin of wild mushrooms, handcut chunky chips, roasted vine tomatoes & baby leaf salad £30.00

Duck breast & crispy croquette with potato fondant, butternut puree, tender-stem & sweet raisin jus £22.50

Risotto Verdi, shaved prosciutto & rocket (Vn) £17.00

Polenta with wild mushrooms, hazelnuts & figs (Vn) £17.50

Puy lentil, wild mushroom & caramelised onion Wellington, red wine reduction (Vn) £17.00

Beetroot & red onion tarte tatin with bistro salad (Vn) £17.00

Quinoa nut roast, truffle gravy & roasted vegetable medley (Vn) £17.50

Basil, goats cheese and roasted tomato roulade £17.50



## Dessert

Your own wedding cake, cream & fruit garnish £6.00

Norfolk farmhouse ice cream £6.50

Norfolk raspberry sorbet & lemon shortbread (Vn) £7.50

Warm rich chocolate brownie & whipped cream £7.75

Chocolalte delice slice with dairy free ice cream (Vn) £8.00

Chocolate mousse, amaretto cream, chocolate tuille & blackcurrant sorbet £8.50 (Vn)

Strawberries & cream (Vn available) £6.50

Summer berry trifle £7.50

Shortbread, vanilla cheesecake cream, Norfolk wild strawberry ice cream & poached strawberries £8.00

Glazed lemon tart, crème fraîche £7.75

Lemon meringue, amaretti & raspberry glass £8.00

Lemon posset & Southwood lavender biscuits £7.50

Mascarpone cream & passion fruit Pavlova £7.50

Eton mess. Crushed meringues, whipped cream, strawberry sauce & sliced berries £8.00

Vanilla cheesecake, biscuit crumb & berry compote £8.00

Biscoff caramelised cookie cheesecake, whipped cream & Lotus biscuit £7.50

Banoffee pie, salted caramel ice cream £8.00

Butterscotch mousse, candied popcorn, honeycomb & chocolate shavings £7.75

Sticky toffee pudding with salted caramel sauce £8.00

Blackberry & apple gingerbread crumble (Vn) £7.75

Farmhouse apple crumble with custard £7.50

A selection of English cheeses, homemade chutney & crackers £8.50

## 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.

£11.00

## 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 suitable for all younger guests.

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

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)  
£15.00 two courses, £20.00 three courses



## **Sharing options**

(minimum of 8 portions per table)

Choose one option per course to be served to all guests.  
Chef will suggest a plated vegan alternative if required.

## **Table shared starters**

### Bread basket

A selection of freshly baked breads, whipped farmhouse butter, olive tapanade, infused oil & balsamic vinegar  
£4.50 per person

### Mezze boards

Raised oak boards circling your table centrepiece offering a mezze to be shared by the guests at each table

#### Mediterranean selection

Prosciutto, salami & pastrami with marinated feta & bocconcini mozzarella, olives, fire roasted red peppers, beetroot hummus, slow roasted tomatoes & breads.  
£10.00 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  
£11.00 per person

## **Table shared main courses**

### 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  
£22.50 per person

## **Table carved roasts**

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.

### Summer salads

Smoked gammon, wholegrain mustard mayonnaise £16.50  
Southwood salt beef & mustard mayonnaise £17.50  
Whole poached salmon, Atlantic prawns & dill crème fraîche £19.00

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

### Traditional roasts

Roast loin of pork, sage stuffing & apple sauce £17.00  
Turkey breast, pigs in blankets & cranberry sauce £18.00  
Broadland beef rump, Yorkshire pudding, honey roast parsnips, horseradish & watercress £19.00  
Rosemary roasted stuffed boned & rolled leg of lamb & mint sauce £22.50

Served with roast potatoes & terrines of seasonal vegetables

### 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 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 delice (Vn) and traditional apple tart.

Served with a scattering of berries and pouring cream  
£10.00 per person (minimum of eight guests per table)



## **Extended choice options**

Whilst we recommend you select a maximum of two choices per course including one suitable for any vegetarian or vegan guests we are occasionally asked to extend the offering to include three options. If you would like to select your own three options per course a supplement of £10 per guest will apply.

The following choice menus are available to 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 as we cannot achieve a seamless service with four options per course.

### **Extended choice with table carved main course**

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

Halloumi sticks with chilli jam and Greek salad

Prawn salad, slow roast tomatoes & cucumber ribbons

Roast loin of pork, sage stuffing & apple sauce served with terrines of roast potatoes, seasonal vegetables & gravy  
(minimum of 8 portions per table)

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

A trio of desserts for each guest

Warm chocolate brownie, mini passion fruit Pavlova & lemon posset with whipped cream & strawberry garnish

**£38.50 per person**

## **Extended choice menu A**

Butternut squash soup, toasted seeds & croutons (Vn)

Cromer crab cakes dressed with pea shoots

Kilner potted gammon, homemade piccalilli & rustic country breadsticks

Mascarpone & herb stuffed chicken fillet wrapped in Parma ham on risotto Verdi

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

Polenta with wild mushrooms, hazelnuts & figs (Vn)

Eton mess

Biscoff caramelised cookie cheesecake

Blackberry & apple gingerbread crumble (Vn)

**£44.00 per person (£22.00 children)**

## **Extended choice menu B**

Tomato & pesto tart, watercress salad (Vn)

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

Salt beef, pickled vegetables & truffle mayonnaise

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

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

Quinoa nut roast, truffle gravy & roasted vegetable medley (Vn)

Mascarpone cream & passion fruit Pavlova

Chocolate delice slice with dairy free ice cream (Vn)

Sticky toffee pudding with salted caramel sauce

**£44.50 per person (£22.00 children)**



## **Afternoon tea**

A light afternoon tea with sandwiches presented on platters garnished with salad & homemade root vegetable crisps followed by tea stands featuring an assortment of pastries and cakes served alongside pots of tea.

Please choose four sandwich fillings

- Roast beef with watercress & horseradish cream
- Poached chicken with lettuce & Caesar dressing
- Roast turkey & cranberry jam
- Home baked gammon & grain mustard mayonnaise
- Prawn and lemon mayonnaise
- Smoked salmon & dill cream cheese
- Creamy egg & cress
- Cheddar & red onion marmalade
- Spiced chickpea & salad (Vn)
- Barbecue pulled jackfruit (Vn)
- Cucumber & drill (Vn)

Add three cakes or pastries

Victoria sandwich

Buttered fruit scone topped with jam & cream (Vn available)

Lemon drizzle cake

Chocolate brownie (Vn available)

Millionaires shortbread

Mini blueberry muffin

Fresh fruit tartlet

Macaroons

Served alongside pots of tea.

£30.00 per person

## **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.

## **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)  
£15.50 (£11.00 without salads)

## **Barbecue**

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

Aberdeen Angus beef or halloumi & tomato burger  
Beetroot & chickpea or spicy sweet potato burger (Vn)

- Pure pork sausage
- Thyme & lemon basted chicken fillet
- Portobello mushroom & thyme skewer (Vn)
- Tiger prawns skewer, Salmon fillet parcel
- 5oz Sirloin steak (£2.00 per person supplement)

Two options per guest with Chef's salads £17.00  
(£12.50 without salads)

Three options per guest with Chef's salads £22.00  
(£17.50 without salads)

## **Chef's salad buffet**

Green salad, Moroccan couscous

Tomato and basil pasta

- Three bean & wild rice, Carrot & raisin salad
- Your choice of a hot potato dish  
(fries, jackets, Cajun wedges or new potatoes)



## **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

## **Tea and coffee**

Served to all guests at the dining table £3.50

## **Toast**

Sparkling wine £4.50

Prosecco £5.00

Chambord prosecco with raspberries £6.00

Champagne £7.00

## **Toasting partners**

Handmade Norfolk chocolate truffles £2.00

Macaroons in assorted flavours £2.00

## **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 £5.50

200ml Prosecco bottles £6.50

## **Wedding cake service**

We are happy to cut your wedding cake and present it back to the cake table on platters for self service without charge.

A plate of slices served by staff to guests seated at individual dining tables with cocktail napkins £2.50 per person

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

## **Alternative wedding cake options**

A traditional cake is not to everybody's taste.

These options allow you to share the symbolism of "cutting the cake" and sharing with your guests.

## **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 £400

Four tiers to serve up to 105 guests £500

Five tiers serving up to 150 guests £600

## **Dessert tower**

Our chunky oak stand displaying tiers of petite puddings.

Choose one option for each tier:

Lemon posset, summer berry trifle, tiramisu, butterscotch mouse & candied popcorn, vanilla cheesecake, eton mess, banoffee glass, lemon meringue, amaretti & raspberries or rich chocolate mousse with amaretto swirl (Vn),

Three tiers serves 70 £315.00

Four tiers serves 110 £450.00

Five tiers serves 160 £600.00

## **A shot "cake"**

Shots presented on our chunky oak stand complete with colourful Sambucca or your favourite party drink.

Three tiers serves 70 £225.00

Four tiers serves 110 £350.00

Five tiers serves 160 £500.00



## **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	£18.50
By the glass (175ml)	£5.50

### **Red**

Pinot Noir, New Zealand	£22.50
Merlot, Chile	£19.00
Cabernet Sauvignon, Chile	£20.00
Pinotage, South Africa	£20.00
Carmenere, Chile	£20.50
Shiraz, Australia	£20.00
Malbec, Argentina	£21.00
Fleurie, France	£22.50

### **White**

Sauvignon Blanc, Chile	£19.00
Pinot Grigio, Italy	£20.00
Chardonnay, Australia	£19.00
Chenin Blanc, South Africa	£20.00
Viognier, Argentina	£21.00
Sauvignon Blanc, New Zealand	£22.50
Chablis, France	£26.00

### **Rosé**

Rosé, Chile	£20.00
Zinfandel Rosé, USA	£19.00
Pinot Grigio Blush, Italy	£21.00

### **Vintage Port**

£40.00

### **Sparkling wine and Champagne**

House sparkling wine (white or rosé)	£23.50
Asti	£25.00
Prosecco	£25.00
House Champagne	£35.00
Moët & Chandon Brut Imperial	£55.00
Bollinger Special Cuvée	£65.00

### **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	£5.50
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.

(minimum 50 portions)

£15.00 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

£7.00 per person

### **Loaded fries**

Buckets of smashed fries with generous toppings, please choose two options to offer your guests

Bacon scraps, cheddar & smoked tomato relish

Curried butter chicken & onion bhaji

Halloumi popcorn & sweet chilli sauce

Pulled BBQ pork & garlic aoli

Chilli con carne, sour cream & smashed tortillas

Vegan bean chilli, guacamole & nachos

Chestnut mushrooms, mild blue cheese & garlic aoli

Honey & grain mustard sausages, stuffing & gravy

Plaice goujons & tartare sauce

£9.00 per person

### **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

£825 up to 150 guests

Add a hot offering of chilli con carne & baked beans £125

### **Bacon rolls**

Platters of generous smoked back bacon filled floured rolls

£5.00

### **Burgers**

Aberdeen Angus quarter pounder with cheese, salad & smoked tomato relish £6.00

Beetroot & chickpea burger (Vn) £6.00

Gourmet 6oz burger in a brioche bun £7.50

### **Cheese table**

Large wedges of delicious cheeses presented on a round oak table with crackers, crudites and fresh fruit with seasonal homemade pickles & chutneys.

(minimum 50 portions)

#### **Local selection**

Lincolnshire Poacher, Smoked Norfolk Dapple, Binham Blue, Suffolk Gold, Baron Bigod £6.50 per person

#### **English cheeses**

Mature Cheddar, Red Leicester, Cornish Camembert, Cornish Brie, Shropshire Blue  
£5.00 per person



## **Barbecue Lodge options**

Options on this page are cooked fresh to order under the Barbecue Lodge over a two hour service, 8pm to 10pm

### **Kadai sizzle**

Traditional African fire pits set out within a chalkboard table encompassing three cooking stations manned by staff. Price allows three options to be offered with guests served two each with freshly baked breads & homemade relishes.

(minimum 70 portions from the fire bowls)

### **Sausage sizzle £8.50 per person**

Pure Pork, Lincolnshire, Cumberland, Italian, sweet chilli, pork & red onion, pork & apple, chicken & sage, roast cauliflower (Vn), butternut squash (Vn)

### **Burger sizzle £10.00 per person**

Aberdeen Angus British beef, Beef & onion, pork, chicken, halloumi & smoked tomato, portobello mushroom, beetroot & chickpea (Vn), spicy sweet potato (Vn)

## **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, chicken, beef strips, pepperoni, chorizo, tuna, cheddar, mozzarella, stilton, goats cheese, brie, roasted red onions, butternut squash, sweet peppers, mushrooms, pineapple, olives, jalapeños and sweetcorn.

Made from Chef's selection of 7 toppings £9.00 per person

Your own selection of 7 toppings £9.50 per person  
(minimum of 70 portions from the wood fired oven)

## **Barbecue**

Please see our barbecue offering in the earlier informal catering section

## **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)

£11.00 each

## **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

£2,850 for up to 150 guests (£15.00 per additional guest)  
Add sweets and s'mores £250

## **Evening sides**

Suitable to garnish the lighter evening catering options  
(not available as standalone 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 wooden cart offering salads and savoury snacks.  
Mixed leaves, tomato, cucumber, beetroot, potato salad, coleslaw, sweetcorn, caprese salad, croutons, nachos, breadsticks, salsa & salad dressings.

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

### **Potatoes**

French fries & Cajun wedges £1.50 per person  
Sweet potato fries & hash browns £2.00 per person



## **Sweet evening treats**

(only available alongside savoury evening catering)

## **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 £400

## **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 £150

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

Both candy floss and popcorn carts together £200

## **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

## **The ultimate sweet fix**

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

£500



## Illustrative bar prices

We pride ourselves on the range of beers, wines and spirits we stock in our elegant bar. Below are the 2020 prices for the core range stocked as an indication of our pricing. We stock over 100 different spirits and liquers and the range evolves to suit tastes and fashion. If you have a particular favourite please let your Coordinator know and they will do their best to ensure some is held.

Whilst not as cheap as a Weatherspoons we believe £4.60 for a gin & tonic is as reasonable as a traditional local pub.

### Draught (pint)

Adnams Southwold bitter	£4.50
Carlsberg lager	£4.50

### Large bottles

Guiness surger	£4.50
Koppaberg fruit ciders	£4.50
Magners ciders	£4.50
Adnams ales	£5.00
Woodfordes ales	£5.00

### Standard bottled beers & alcopops

Budweiser	£3.00
Corona	£3.50
Peroni	£3.50
Smirnoff Ice	£3.50
WKD	£3.50

### House wines (single serve bottles)

Merlot	£5.50
Shiraz	£5.50
Sauvignon blanc	£5.50
Pinot Grigio	£5.50
Chardonnay	£5.50
Zinfandel	£5.50
Prosecco	£6.50

### Standard spirits

Bacardi rum	£2.50
Captain Morgan rum	£2.50
Gordons gin	£2.50
Grouse whisky	£2.50
Malibu	£2.50
Morgans spiced rum	£2.50
Smirnoff vodka	£2.50

### Premium spirits

Dissarano	£3.00
Courvoisier cognac	£3.00
Grey Goose vodka	£3.50
Hendricks gin	£3.50
Jagermeister	£3.00
Jack Daniels	£3.00
Southern Comfort	£3.00
Three barrels brandy	£3.00

### Party drinks

Cocktails	£7.50
Jagerbomb	£4.00
Sambuca	£3.00
Tequila	£3.00

### Soft drinks

Appletiser	£3.20
Becks blue	£3.00
Fentimans	£3.20
Fruit juice	£2.00
J20	£3.00
Schwepps mixers from	£2.00
Simply Fruity	£2.00
Coke, diet coke & lemonade	£2.00
Splash	£1.00
Mixer	£2.00
Standard serve	£2.50

# Jägerbomb Challenge

The record breaking  
total is: 520!!!

Your current total is:  
521

WILL THERE BE NEW CHAMPIONS  
TONIGHT???

#Jägerbombchallenge  
#Southwood.Hall @SouthwoodHall

## **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 Peir 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

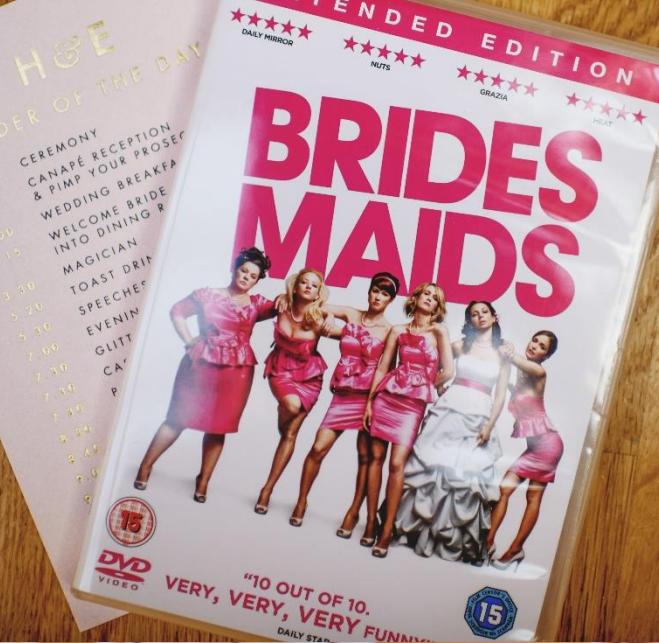
Fruit salad in prosecco syrup £30

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)**

Terines 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.