



## 2022 Catering Guide

Welcome to our 2022 Catering Guide. We pride ourselves on the catering we serve and hope that you find something very special to offer that suits your tastes and style of celebration. If you have a particular cuisine or dish in mind that is not featured rest assured that Chef is always happy to work alongside you to investigate more ideas and create a truly bespoke menu.

Shared table carved roasts are a popular choice adding a unique experience to your wedding breakfast. 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 more formal plated dishes you are welcome to select two options per course, specifying your guests' individual requirements four weeks in advance. 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 an option 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 at Southwood by our talented chefs allowing us great flexibility to adapt dishes to accommodate 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. Please contact your Coordinator who will be pleased to advise you regarding the suitability and adaptability of individual dishes.

Each November we host a Southwood Showcase exclusively for our booked couples. Here we will introduce you to new catering options and offer you the opportunity to sample tasters from our most popular dishes. This presents a wonderful opportunity to judge the standard of our catering and to chat to our chefs. We would also love to welcome you to Southwood for a private dining experience allowing

you to sample your preferred dishes, select your menu and enjoy the ambiance of the barn. Please contact your Coordinator to make arrangements. Prices start at £250 for four guests.

In the winter months when the diary allows, we offer pop-up restaurant evenings giving family and friends the opportunity to visit. We enjoy welcoming couples old and new to visit and enjoy our delicious menus. Please follow us on social media to receive news of these special events.

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 2022 prices come into effect on 1<sup>st</sup> January 2022. 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.

We hope you will select a menu that reflects your own tastes and compliments your day. 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	£3.20
Fruit juice	£3.50
Raspberry lemonade	£3.50
Very berry non-alcoholic mocktail	£5.00

Bottled beers	from £3.80
Sparkling wine	£4.50
Prosecco	£5.00
Chambord prosecco with fresh raspberries	£6.00
Champagne	£7.50
Pimm's No 1 Cup	£5.00
Pink gin prosecco spritz	£6.00
Mint mojito	£6.00
Other cocktails	from £6.50

### Served warm

Spiced apple cup	£4.50
Traditional mulled wine	£5.00
Winter Pimm's with brandy	£6.00

### 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

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.

### Yours & Mine

Our new oak stands crafted to display your choice of drinks for your guest's self-selection. Fill the shelves with your favourite options. Pimms, Prosecco, half pints, cocktails, GnT, juice or pressé – endless bespoke options with 40 drinks per stand.

#### Examples:

40 elderflower pressé	£120
40 Corona & lime	£140
30 gin & tonics, 10 pink lemonade	£170
40 Prosecco	£190

### Bubble bath

Bottles displayed in a vintage enamel baby bath filled with ice offering the perfect celebratory bubbles to your guests.

Champagne (10 bottles)	£350
Prosecco (10 bottles)	£275
50 mini 20cl Prosecco	£350
50 mini soft drinks (elderflower pressé or Appletiser)	£175

### Hot chocolate & cookies

A styled hot chocolate bar offering flasks of hot chocolate and a stack of insulated paper cups alongside wafers, marshmallows, flavoured syrups, squirty cream, chocolate shavings, cinnamon and cocoa dust (min 60 portions) £4.00  
Add freshly baked cookies and homemade shortbread £2.00

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

Champagne pedestal buckets filled with resealable cans of water with signage encouraging your guests to rehydrate.	
Styled station with 40 cans	£100
Additional cans	£1.50





# Options available on the rear terrace

(These stands cannot be used inside the barn)

## 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	£495
Additional guests	£5.50 each

## 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
Alcoholic cocktails £75 each dispenser (top-up £60)	
Non-alcoholic mocktail £50 each dispenser (top-up £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

## 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 guest's entertainment. (Minimum 50 cans)

Cans of pre-mixed spirits with mixers:	£5.50
Gordons gin & tonic (original, slimline or pink)	
Smirnoff vodka & cola	
Pimm's & lemonade	
Captain Morgan spiced rum & cola	
Jack Daniels & cola	
Archers & lemonade	
Kopparberg cider, Peroni, Birra Moretti or Budweiser	£4.00
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

Tomato, feta & basil bruschetta  
Panko brie wedge, grape chutney dip  
Lager battered halloumi, smoked tomato ketchup  
Mac 'n' cheese bites  
Smoked Norfolk Dapple & chive beignet  
Mushroom and tarragon risotto ball, mustard aioli  
Mini baked potato topped with sour cream & chives  
Caprese skewers of mozzarella, tomato, basil & Parma ham

Mini Yorkshire pudding, roast beef & horseradish cream  
Mini sausage baked in honey and grain mustard  
Slow roast pork belly in bourbon BBQ glaze  
Pancake stack with smoked bacon and maple syrup  
Mini hog roast roll with apple sauce  
Confit duck bonbon, carrot & cumin puree  
Chicken, mozzarella, slow roast tomato & basil lollipop  
Southern chicken strip with herbed aioli

Honey seared fresh salmon with whisky dip  
Smoked salmon rillette on cucumber round  
Smoked salmon blini, whipped lemon & dill cream  
Lemon & herb crusted cod goujon, lemon mayonnaise  
Thai fishcake & sweet chili dipping sauce  
Tempura king prawn, garlic aioli  
Sweet chili king prawn skewer  
Crab, lime & chilli toast  
Sweet potato crab cake, coriander crème fraîche

Petite cone of fries, homemade ketchup (Vn)  
Onion bhaji, sticky chili jam (Vn)  
Moroccan aubergine & chickpea lollipops with tahini (Vn)  
Spiced falafel (Vn)  
Tequila-soaked watermelon with Maldon salt flakes (Vn)  
Carrot & coriander or tomato & basil soup shot (Vn)

Petite Norfolk vanilla royale ice cream cone

Chef's selection of five canapés £8.50  
Your choice of five canapés £10.00  
Your selection of seven canapés £12.50

## Static canapé ladders

Rustic wooden ladder stands offering a stylish display of Chef's popular snacks. The selection may vary according to the season & the dietary requirements of your guests but typically includes:

Mini sausages baked in honey and grain mustard  
Southern chicken strip with herbed aioli  
Rosemary roasted new potatoes & smoked tomato dip (Vn)  
Bruschetta topped with basil, feta & slow roast tomato  
Onion bhaji with sticky chili jam (Vn)  
Caribbean spiced watermelon (Vn)  
£325 for one stand (maximum of 50 guests)  
£550 for two stands (up to 100 guests)  
£700 for three stands (up to 150 guests)

## Sweet wedding treats

Our wedding cake stand displaying tiers of your chosen mini desserts, choose one treat per tier:

Chocolate brownie bites  
Mini passion fruit pavlova  
Eton mess  
Macarons  
Vegan chocolate & caramel cake  
Sticky toffee pudding

Three tiers to (serves 50 guests) £375  
Four tiers (serves 70 guests) £450  
Five tiers (serves 100 guests) £600  
Six tiers (serves 150 guests) £750

## 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  
£3.50 each





## Starter

Roasted tomato soup, vine tomatoes & basil oil (Vn) £8.00

Butternut squash soup, toasted pumpkin seeds & sage crisps  
£8.50 (Vn)

Heritage tomato & pesto tart, watercress salad (Vn) £8.50

Avocado, rocket & slow-roasted cherry tomatoes on  
sourdough, toasted pine nuts & harissa oil (Vn) £9.00

Roasted cauliflower, cashew, chili, sesame and coriander  
salad £8.50 (Vn)

Orsotto Verde. Pearl barley risotto, Norfolk peas, broad  
beans, herb pesto & pea shoots (Vn) £8.50

Petite baked camembert studded with rosemary & truffle oil  
served with ciabatta toasts £9.00

Double-baked cheddar soufflé, smoked tomato chutney  
£8.50

Poacher sourdough rarebit, watercress salad &  
homemade apple chutney £8.00

Cheese and herb drop scones, roasted vine tomatoes &  
leaves with balsamic glaze £8.00

Chestnut mushrooms sautéed in garlic & parsley butter  
on toasted sourdough £8.50

Mushroom and tarragon risotto balls on aioli with dressed  
baby herbs £9.00

Red onion marmalade & goats cheese tarte tatin £8.50

Goats cheese mousse, assiette of beetroot & pesto £9.50

Halloumi, courgette & herb cakes, heirloom salad & chili  
dressing £9.00

Halloumi sticks with chili jam and Greek salad £8.50

Halloumi, carrot & coriander fritter stack £8.50

Panko crumbed brie wedges with grape chutney £8.50

Pan fried scallops, crunchy apple salad & crispy pancetta  
£12.00

Marie-rose prawn salad with cucumber ribbons £8.50

Garlic & chili king prawns on Asian slaw £8.50

Crab cakes dressed with pea shoots on Colman's aioli £8.50

Duo of mackerel, smoked fillet & pate with horseradish,  
pickled cucumbers, beetroot & ciabatta £9.50

Smoked salmon, poached salmon rilette, mixed leaves,  
mustard crème fraîche & granary croute £9.00

Poached chicken & anchovy Caesar salad £9.00

Pressed smoked gammon, apple & sour cream slaw £8.00

Panko crumbed Scotch egg with piccalilli £9.00

Smoked duck breast, caramelised pear salad £9.50

Confit duck bonbons with asparagus tips on carrot & cumin  
puree £9.50

Lamb fritters, warm spring green salad & mint crème fraiche  
£9.50

Southwood cured salt beef, pickled vegetables & truffle  
mayonnaise £9.00

Beef and bacon press, piccalilli & toasts £9.00





## Main course

Risotto Verde, shaved prosociano & rocket (Vn) £18.00	Mascarpone & herb stuffed chicken fillet wrapped in Parma ham on risotto Verde £19.00
Puy lentil, wild mushroom & caramelised onion Wellington, red wine reduction (Vn) £18.50	Braised pork belly, crispy rillette & crackling with roasted roots & cider glaze £19.00
Beetroot & red onion tarte tatin with bistro salad (Vn) £18.50	Rosemary roasted pork tenderloin, chorizo potato croquette, cauliflower puree & cider cream sauce £19.00
Polenta with wild mushrooms, hazelnuts, figs & red onion jam (Vn) £19.00	Slow braised Swannington pork, Waveney mushrooms, Aspoll's cider cream & Norfolk Peer potatoes £18.50
Quinoa nut roast, truffle gravy & roasted vegetable medley (Vn) £19.50	Sausage & mash, seasonal greens & onion gravy £17.50
Pan fried gnocchi, charred courgette, butternut squash & toasted pine nuts on an artichoke puree (Vn) £19.00	Broadland beef braised in Adnams ale, creamed potatoes, cheddar croute & glazed carrot £18.50
Sea bass, new potato tartare, garden pea puree & beurre blanc £21.00	Bavette steak with chimichurri over parmentier potatoes, confit tomatoes & chestnut mushrooms £22.50
Pan fried salmon fillet, parmentier potatoes, etuvee leeks, capers & chive butter sauce £19.00	Aberdeen Angus burger, salad & relish in a brioche bun with chunky chips & buttermilk onion rings £19.00
Seared Za-atar salmon, baked orzo Puttanesca & baby leaves £19.00	Beef fillet, gratin of wild mushrooms, hand cut chunky chips, roasted vine tomatoes & baby leaf salad £30.00
Seared cod, crushed potatoes, smoked bacon, leek and pea ragout £19.00	Moroccan spiced Holkham lamb bonbon, local summer vegetable tagine and couscous £21.00
Roasted chicken breast, pork & sage stuffing, roasted potatoes, roasted carrot & steamed broccoli £18.00	Lamb rump with grain mustard mashed potato & petit pois à la française £22.50
Butter-roasted supreme of chicken, mushroom & potato gratin, buttered leeks £18.50	Duck breast & crispy croquette with potato fondant, butternut puree, tender-stem & sweet raisin jus £25.00





## Dessert

Your own wedding cake, cream & fruit garnish £6.50

Norfolk raspberry sorbet & lemon shortbread (Vn) £7.50

Black Forest trifle, kirsch-soaked black cherries £8.50

Shortbread, vanilla cheesecake cream, Norfolk wild strawberry ice cream & poached strawberries £8.50

Vegan oat crumble, blackcurrant sorbet & forest fruit compote £8.50

Blackberry & apple gingerbread crumble with dairy free cream (Vn) £8.50

Farmhouse apple crumble with custard £8.00

Glazed lemon tart, crème fraîche £8.50

Lemon meringue, amaretti & raspberry glass £8.50

Lemon posset & Southwood lavender biscuits £8.00

Mascarpone cream & passion fruit Pavlova £8.00

Eton mess. Crushed meringues, whipped cream, strawberry sauce & sliced berries £8.50

Vanilla cheesecake, biscuit crumb & berry compote £8.50

Baked yogurt & tropical fruit salsa £8.00

Warm rich chocolate brownie & whipped cream £8.50

White chocolate and raspberry crème brulee £9.00

Chocolate mousse, amaretto cream, chocolate tuille & blackcurrant sorbet £9.50 (Vn)

Layered chocolate fudge cake with white chocolate chunks & pouring cream £8.00

Chocolate & caramel cake, dairy free ice cream £8.50

Biscoff caramelised cookie cheesecake, whipped cream & Lotus biscuit £8.00

Butterscotch mousse, candied popcorn, honeycomb & chocolate shavings £8.50

Sticky toffee pudding with salted caramel sauce £8.50

### Dessert trio

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

You are welcome to select your own combination of dessert although not all dishes can be made in mini form. £12.00

## Children's meals

### (suitable for children up to 8 years old)

Choose one option per course suitable for all your younger guests, alternatively they may select smaller portions of the wedding breakfast at 75% of the adult rate

### Starter £6.00

Dough balls with garlic dipping butter

Grilled halloumi strips with homemade ketchup

Fruit fingers with yogurt dip (Vn)

### Main £10.00

Chicken goujons with sweetcorn & fries

Roasted chipolata sausages with vegetables

Penne pasta in a rich tomato sauce (Vn)

### Dessert £6.00

Ice cream sundae

Chocolate brownie (Vn available)





## Sharing options

Choose one option per course to be served to all guests. Chef will suggest a plated vegan alternative if required but please note the prices shown require at least 8 guests participating in the shared menu at each table.

### Table shared starters

#### Bread basket

A selection of freshly baked breads, whipped farmhouse butter, olive tapenade, infused oil & balsamic vinegar  
£5.00 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, 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 alongside home baked breads  
£11.00 per person

### Table shared main courses

#### Ploughman's lunch

Raised circular oak boards offering a picnic style selection of sandwiches, homemade sausage rolls, pork pie, 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 £18.00  
Southwood salt beef & mustard mayonnaise £19.00  
Whole poached salmon, prawns & dill crème fraîche £20.00

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 £18.50  
Turkey breast, pigs in blankets & cranberry sauce £19.00  
Broadland beef rump, Yorkshire pudding, honey roast parsnips, horseradish & watercress £20.00  
Rosemary roasted stuffed boned & rolled leg of lamb & mint sauce £25.00

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 £30.00

### Dessert banquet

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

Vanilla cheesecake with Biscoff crumb

Lemon meringue roulade

Traditional apple tart

Vegan chocolate and caramel cake.

Served with a scattering of berries and Chantilly cream  
£10.00 per person





## **Cheese plate**

Cashel blue, Cave aged Cheddar & Cornish brie with  
homemade grape chutney, olive bruschetta & rye crackers  
£9.50

## **Cheeseboards**

A selection of English cheeses, homemade chutneys,  
flavoured butters & fruits served with oatcakes & crackers.  
£65.00 suitable for the table to share

## **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 £7.00 per person

English cheeses

Mature Cheddar, Red Leicester, Cornish Camembert, Cornish  
Brie, Shropshire Blue  
£6.00 per person

## **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 £500

Four tiers to serve up to 105 guests £600

Five tiers serving up to 150 guests £750

## **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 £3.00

Macaroons in assorted flavours £3.00

## **Favours**

Bar tokens from £5.00

Single serve mini bottle of wine £6.00

200ml Prosecco bottles £7.50





## 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

Roasted tomato soup, vine tomatoes & basil oil (Vn)  
Halloumi sticks with chili 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

£42.50 per person (children £30.00)

## Extended choice menu A

Butternut squash soup, toasted seeds & croutons (Vn)  
Cromer crab cakes dressed with pea shoots  
Pressed gammon, homemade piccalilli & rustic breads

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)

£45.00 per person (£31.50 children)

## Extended choice menu B

Heritage 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 vegetables (Vn)

Mascarpone cream & passion fruit Pavlova  
Chocolate & caramel cake with dairy free ice cream (Vn)  
Sticky toffee pudding with salted caramel sauce

£48.00 per person (£35.00 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.  
£32.50 per person

## Casual wedding breakfast options

Casual options include informal buffet style menus presented alongside wrapped cutlery for guests to find a seat 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)  
£17.50 (£12.50 without salads)

## Barbecue

Our barbecue is served with freshly baked breads, Chef's selection of salads and a selection of sauces & 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 £19.00  
Three options per guest with Chef's salads £25.00

## 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)



# 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	£20.00
By the glass (175ml)	£6.00

## Red

Pinot Noir, New Zealand	£25.00
Merlot, Chile	£22.50
Cabernet Sauvignon, Chile	£22.50
Carmenere, Chile	£25.00
Malbec, Argentina	£25.00
Fleurie, France	£27.50

## White

Sauvignon Blanc, Chile	£22.50
Pinot Grigio, Italy	£22.50
Chardonnay, Australia	£22.50
Chenin Blanc, South Africa	£22.50
Viognier, Argentina	£25.00
Sauvignon Blanc, New Zealand	£27.50

## Rosé

Zinfandel Rosé, USA	£22.50
Pinot Grigio Blush, Italy	£22.50

Vintage Port	£45.00
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## Sparkling wine and Champagne

House sparkling wine (white or rosé)	£24.00
Asti	£25.00
Prosecco	£25.00
House Champagne	£40.00
Moët & Chandon Brut Imperial	£60.00
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	£6.00
200ml Prosecco bottles	£7.50
Double shot (50ml) spirit miniature	£6.00

## 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 £5.00 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.





## 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.

We recommend that this takes place after your evening guests have joined you so that they share in a part of your wedding traditions and enjoy a dessert in the evening.

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 £6.50 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.

## Sweet wedding treats

Our wedding cake stand displaying tiers of your chosen mini desserts, choose one treat per tier:

Chocolate brownie bites

Mini passion fruit pavlova

Eton mess

Macarons

Vegan chocolate & caramel cake

Sticky toffee pudding

Three tiers to (serves 50 guests) £375

Four tiers (serves 70 guests) £450

Five tiers (serves 100 guests) £600

Six tiers (serves 150 guests) £750

## 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 serve 70 £350.00

Four tiers serve 110 £500.00

Five tiers serve 160 £675.00

## 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 £500

Four tiers to serve up to 105 guests £600

Five tiers serving up to 150 guests £750

## Shot "cake"

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

Three tiers serve 70 £225.00

Four tiers serve 110 £350.00

Five tiers serve 160 £500.00



## **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

### **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, chicken tikka & Coronation chicken  
£750 up to 100 guests, £950 up to 150 guests  
Add a hot offering of either BBQ pulled pork or chili con carne alongside baked beans £150

### **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  
£7.50 per person

### **Noodle pots**

Pots of Chinese stir fried noodles topped with:  
Sweet & sour chicken  
King prawns in sweet chili sauce  
Tofu with black bean sauce  
£7.50 per person

### **Bacon rolls**

Platters of generous smoked back bacon filled floured rolls  
£6.00

## **Burgers**

Aberdeen Angus quarter pounder with cheese, salad & smoked tomato relish £6.50  
Beetroot & chickpea burger (Vn) £6.00  
Gourmet 6oz burger in a brioche bun £8.00

## **Midnight munchies**

(minimum 100 portions & a £100 late service charge applies)  
Platters of generous smoked back bacon filled rolls £6.00  
Grilled ham & cheese toasties (Vn available) £7.00

## **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 £7.00 per person

English cheeses  
Mature Cheddar, Red Leicester, Cornish Camembert, Cornish Brie, Shropshire Blue  
£6.00 per person

## **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





## 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 chili, 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)  
£12.50 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

£2,950 for up to 150 guests (£15.00 per additional guest)  
Add sweets and S'mores £300

## 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 chili, 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

### Hot potatoes

Either French fries, Cajun wedges or hash browns  
£2.00 per person



## **DIY sundae station**

Guests serve themselves from the ice cream freezer with assorted ice cream flavours before adding toppings. Sliced fruits, crushed Biscoff & Oreo pieces, honeycomb nibs, fudge, Smarties, sprinkles and sauces. Traditional ice cream tubs and paddles are provided  
£400 (up to 150 guests)

## **Waffles**

Hot fresh homemade waffles

Chicken tenders & chipotle

Ham & grated mature cheddar

Bacon & maple

BBQ beans & roasted cherry tomatoes

Nutella & sliced strawberries & mini marshmallows

Tropical fruit salsa, mango coulis & cream

White chocolate chunks & raspberry coulis

Biscoff spread, crumb & sliced banana

Choose two flavours to offer all guests £12.50

## **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 £150

120 doughnuts £175

180 doughnuts £200

## **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

## **Sweetie table**

Spectacular sweetie table including eight of your favourite treats such as marshmallows, twisted flumps, flying saucers, Haribo hearts, jelly rings, white chocolate jazzles, 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 100 guests

## **Fairground favourites**

(only available alongside savoury evening catering)

### **Hot fresh donuts**

Doughnuts cooked to order rolled in cinnamon or sugar

£150 up to 100 guests

£200 over 100 guests

### **Candy floss**

Candy floss made fresh on the cart served on sticks £150

### **Popcorn**

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

Both candy floss and popcorn carts together £225





## Illustrative bar prices

We pride ourselves on the range of beers, wines and spirits we stock in our elegant bar. Below are the 2021 prices for the core range stocked as an indication of our pricing (subject to change in 2022 as inflation dictates). We hold an extensive range of spirits and liqueurs which evolves to suit trends. If you have a particular favourite, please let your Coordinator know and they will do their best to ensure some is held.

### Draught (pint)

Adams Southwold bitter	£4.50
Carlsberg lager	£4.50
Guinness surger	£4.50

### Large bottles

Kopparberg fruit ciders	£4.50
Magners ciders	£4.50
Adnams ales	£5.00
Woodforde's 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's gin	£2.50
Grouse whisky	£2.50
Malibu	£2.50
Morgans spiced rum	£2.50
Smirnoff vodka	£2.50

### Premium spirits

Disaronno	£3.00
Courvoisier cognac	£3.00
Grey Goose vodka	£3.50
Hendricks's gin	£3.50
Jägermeister	£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
Schweppes mixers from	£2.00
Simply Fruity	£2.00
Coke, diet coke & lemonade	
Splash	£1.10
Mixer	£2.10
Standard serve	£2.60





  
**Jägerbomb Challenge**  
The record breaking  
total is: **520!!!**  
Your current total is:  
**521**  
WILL THERE BE NEW CHAMPIONS  
TONIGHT???  
#Jagerbombchallenge  
#SmithwoodHall @Smithwood

# 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 £40

Poached chicken Caesar salad £50

Smoked salmon slices & fresh salmon rillette served with crisp leaves and breads £60

Jacket potatoes with grated mature cheddar, Coronation chicken and bistro salad £50

Mediterranean sharing platter of cured meats, marinated mozzarella, slow roast tomatoes, olives, crostini & dips £60

English artisan cheeses with crackers, pickles, relishes & crudités £60

## Meats & salads

Meats and potatoes can be served hot or cold.

Roasted turkey breast £85

Triple smoked gammon joint £85

Tomato & pesto tart £75

Whole side of poached salmon £85

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

## Dinner dishes

Cottage pie (beef or vegetable) with roasted roots £75

Lasagne (beef or vegetarian) served with salads £75

## Slow cooker meals

Braised pork in cider with apples & shallots served with roasted root vegetables £75

Beef bourguignon & mashed potatoes £85

Sicilian caponata veggie stew served with freshly baked bread £75

## Desserts

Fruit salad in prosecco syrup £30

Rich chocolate fudge cake, vanilla ice cream £35

Vanilla cheesecake slices with Biscoff crumb £35

Lemon meringue roulade, fresh raspberries & pouring cream £35

Traditional apple tart, whipped cinnamon cream £30





### **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

£60

### **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, popcorn & sweets.  
£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.  
£30

#### **Fruit platter**

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

#### **Bucks Fizz breakfast**

Pastries, fruits, Champagne and orange juice.  
£95

#### **Bacon butties**

A basket of bacon or sausage butties with ketchup & brown sauce.  
£35

#### **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 served to your accommodation.  
£120 (serves 12)

Served in the barn when available £12.50 per person (minimum of 24 guests)

#### **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, Southwood House or Butlers at Southwood Hall NR13 3LR.