



2023 Catering Guide

Within our Catering Guide we are sure you will find something special to offer guests that suits your tastes and style of celebration. We recommend discussing menu options with your Event Coordinator prior to sending invitations so that the best advice can be shared. If you have a particular 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.

If you would like to offer formal plated dishes you are welcome to select two options per course (ensuring at least one suit your guests special dietary requirements), specifying their individual choices four weeks prior to your event. 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.

Shared meals are very popular choices; perhaps start with a wonderful mezze and follow with a table carved roast adding a unique experience to your celebration. 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

All ingredients are sourced as locally as possible and specifically for each event. Your catering is freshly prepared at Southwood by our talented team allowing us flexibility to adapt dishes to accommodate guests with special dietary requirements. Please make their needs known to us and we will suggest the most seamless way of meeting their needs within your menu (supplement charges may apply). If a guest has a serious medical allergy we do ask that the entire menu for all attendees is allergen free. Your Coordinator will happily advise you regarding the suitability and adaptability of individual dishes.

Each November we host a Southwood Showcase exclusively for our booked couples to introduce you to new catering options and offer you the opportunity to sample tasters from our most popular dishes. This is a wonderful opportunity to judge the standard and style of our offering. We would love

to welcome you to Southwood for a private dining experience allowing you to sample your preferred dishes 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 do insist that all guests attending an event are catered for and we will provide the correct number of tables, linen, cutlery and crockery for the portions ordered. The appropriate waiting and bar staff to serve those guests is also included. Please do 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 2023 prices come into effect on 1st January 2023. To secure any of the options shown in a previous 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, please email events@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	£4.00
Fruit juice	£4.00
Raspberry lemonade	£4.00
Non-alcoholic mockPimms	£5.00
Very berry non-alcoholic mocktail	£5.50

Bottled beers	from £4.00
Sparkling wine	£5.00
Prosecco	£6.00
Chambord prosecco with fresh raspberries	£7.50
Champagne	£9.00
Pimm's No 1 Cup	£6.00
Pink gin prosecco spritz	£7.50
Mint mojito	£7.00
Other cocktails	from £8.00

Served warm

Spiced apple cup	£5.00
Traditional mulled wine	£5.50
Winter Pimm's with brandy	£7.00

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	£5.00
Prosecco, Pimm's No 1 or raspberry lemonade	£6.00
Mint mojito, pink gin prosecco spritz or berry mocktail	£7.00

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

Oak stands crafted to display your choice of drinks – we suggest you choose one each and fill the shelves with your favourite options. Prosecco, cocktails, GnT or pressé, endless bespoke options with 40 drinks per stand priced to match your selection.

Examples:

40 Pink gin & lemonade	£220
40 Prosecco	£240
40 Cocktails e.g. Passion fruit martini	£300

Bubble bath

Individual serve bottles of Prosecco and Belvoir displayed in a vintage enamel baby bath filled with ice offering the perfect celebratory bubbles to your guests

Serves 50 guests (40 alcoholic & 10 non-alcoholic)	£320
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Tin can alley

Cans of popular pre-mixed spirits (Gordons gin & tonic, Smirnoff vodka & cola, Pimm's & lemonade, Captain Morgan spiced rum & cola, Jack Daniels & cola, Archers & lemonade) displayed alongside a wooden A-frame and bucket of bean bags to become a tin can alley for your guest's entertainment.

To serve 50 guests	£300
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For better, for worse. In sickness & in health

Champagne pedestal buckets filled with resealable cans of water with signage encouraging your guests to rehydrate. Suitable to be taken with them on their journey home.

To serve 25 guests	£50
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Options available on the rear terrace

(These stands cannot be used inside the barn)

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.

Terrace cooler

You choose your preferred selection from Corona, Peroni, Budweiser, Becks, Kopparberg canned fruit ciders, Smirnoff Ice, WKD Blue, J20, Sprite, Fanta, Coke or Diet Coke. £425

Deluxe cooler

You choose your preferred selection from pint sized bottles of Peroni, Corona, Adnam's or Woodfordes ales, Kopparberg fruit ciders, Magners and Crabbies with cans of pre-mixed spirits, miniature bottles of wine, bottles of Frobishers fruit juices or Fentimans soft drinks. £550



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 cocktail kilner jar top-up £75

Non-alcoholic mocktail kilner jar top-up £45



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

£625

Additional guests £7 each

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

£600

Six different gins, suitable for up to 150 guests

£850



Canapés

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
Duck hoisin wrap
Confit duck bonbon, carrot & cumin puree
Chicken, mozzarella, slow roast tomato & basil lollipop
Southern coated chicken strip with herbed aioli
Chicken yakitori

Honey seared fresh salmon with whisky dip
Smoked salmon rillette on cucumber round
Salt cod croquette, dill mayo
Thai fishcake & sweet chili dipping sauce
Tempura king prawn, garlic aioli
Mouli wrapped crab tian, cucumber relish
Crab, lime & chilli toast
Sweet potato crab cake, coriander crème fraîche



Tomato, feta & basil bruschetta
Panko brie wedge, grape chutney
Lager battered halloumi, smoked tomato ketchup
Mac 'n' cheese bites
Smoked Norfolk Dapple & chive beignet
Mushroom risotto ball, truffle aioli
Mini baked potato topped with sour cream & chives
Stilton pomme dauphine
Welsh rarebit

Petite cone of fries, homemade ketchup (Vn)
Onion bhaji, sticky chili jam (Vn)
Tod man khao pod (Thai sweetcorn fritters) (Vn)
Moroccan spiced falafel with tahini (Vn)
Scorched watermelon topped with mango chilli salsa (Vn)
Avocado sushi roll (Vn)
Carrot & coriander soup shot (Vn)

Chef's selection of five canapés £10.00
Your choice of five canapés £11.50



Snack ladders

Rustic wooden ladder stands offering a stylish display of Chef's popular snacks typically including:

Warm homemade sausage rolls

Southern chicken strips & garlic herb dip

Mini jacket potatoes topped with smoked tomato relish (Vn)

Baked goats cheese & caremlised red onion galette

Scorched watermelon topped with mango chilli salsa (Vn)

Each stand serves up to 50 guests

£400 for one stand, £700 for two stands, £950 for three

Chips & dips

An array of vegetable crisps, tortilla chips, crackers & crudités with guacamole, spiced salsa, sour cream & chives and garlic & herb dips set out on a long board for all to enjoy

Up to 75 guests £300

Up to 150 guests £550

English dresser afternoon tea

(This is a light canape option available served alongside additional catering)

A distressed dresser decorated with bunting displaying light bites on Cath Kidsonesq tea stands alongside plentiful pots of tea with shelves full of crockery.

Petite finger sandwiches, mini fruit scones filled with jam & cream and slices of cake.

Up to 50 guests £750, 100 guests £1,200, 150 guests £1,500

Replacing the tea with Prosecco

Up to 50 guests £925, 100 guests £1,550, 150 guests £2,000

Ice cream & sorbet tubs

Mini tubs of Norfolk Farmhouse ice cream and sorbet in a selection of flavours £4.00 each





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 as set at each table and that children will be charged at full adult portions.

Table shared mezze starters

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

Mediterranean selection

Prosciutto, salami & pastrami with marinated feta & bocconcini mozzarella, olives, fire roasted red peppers, slow roasted tomatoes & Chefs homebaked breads. £11.00

The best of Norfolk

Southwood salt beef slices, Pickerings sausages in honey & mustard glaze, Comer crab cakes, Mardler & red onion gallette, pickled Elveden roots, Norfolk Peer sakad & local asparagus (or local seasonal garnish) with home baked breads. £12.00



Table shared mezze main courses

Ploughman's lunch

A picnic style selection of sandwiches, homemade sausage rolls, pork pie, vegan tomato & pesto tart, warm new potatoes, bistro salad, cheese, crackers & pickles
£24.00 per person

A cheeky Nandos™

Lemon & herb marinated chicken breast strips, peri-peri boneless thighs and chicken wing roulette offered alongside the classic accompaniments of spicy rice, rainbow slaw, garlic bread, peri-salted potato wedges, corn on the cob, portabello mushrooms, long stem broccoli tossed in garlic & lemon oil and oven roasted cherry tomatoes.
£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

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

Smoked gammon, wholegrain mustard mayonnaise £20.00

Southwood salt beef & mustard mayonnaise £22.00

Traditional roasts

Served with roast potatoes & terrines of seasonal vegetables

Roast loin of pork, sage stuffing & apple sauce £20.50

Turkey breast, pigs in blankets & cranberry sauce £22.00

Broadland beef rump, Yorkshire pudding, honey roast parsnips, horseradish & watercress £23.00



Sirloin steak

Beef sirloin garnished with roasted vine tomatoes, served with terrines of chunky chips, buttermilk onion rings, thyme and garlic field mushrooms & watercress salad & peppercorn sauce £33.50

Dessert banquet

Generous portions of popular desserts presented on our raised oak mezze boards, a feast for pudding lovers.

Biscoff caramelised cookie cheesecake with
Lemon meringue roulade
Vegan chocolate and caramel slice
Apple tart
Chocolate profiteroles

Served with a scattering of berries and Chantilly cream
£12.50 per person





Starter

Roasted tomato soup, vine tomatoes & basil oil with freshly baked tomato bread (Vn) £9.00

Thai butternut squash soup, coconut cream & toasted cashews £9.00 (Vn)

Trio of melons, pink grapefruit & ginger wine syrup (Vn) £9.00

Heritage tomato & pesto tart, watercress salad (Vn) £9.00

Avocado, rocket & slow-roasted cherry tomatoes on sourdough, toasted pine nuts & harissa oil (Vn) £9.50

Roasted cauliflower, cashew, chili, sesame and coriander salad £9.50 (Vn)

Orsotto Verde. Pearl barley risotto, Norfolk peas, broad beans, herb pesto & pea shoots (Vn) £9.50

Petite baked camembert studded with rosemary & truffle oil served with ciabatta toasts £10.00

Double-baked cheddar soufflé, smoked tomato chutney £9.50

Cheese and herb drop scones, roasted vine tomatoes & leaves with classic french dressing £9.00

Chestnut mushrooms sautéed in garlic & parsley butter on toasted sourdough £9.00

Mushroom and tarragon risotto balls on aioli with dressed baby herbs £9.50

Goats cheese & red onion galette with bistro salad £9.00

Halloumi sticks with chili jam and Greek salad £9.00

Halloumi, carrot & coriander fritter stack £9.50

Panko crumbed brie wedges with grape chutney £9.00

Citrus cured salmon, rye crackers, dill mayo & mixed leaves with preserved lemon dressing £9.50

Smoked salmon, poached salmon rillette, mixed leaves, mustard crème fraîche & granary croute £9.50

Marie-rose prawn salad with cucumber ribbons £9.00

Garlic & chili king prawns on Asian slaw £9.50

Crab cakes dressed with pea shoots on Colman's aioli £9.50

Torched cured mackerel, rillette & pickled kolrabi with soda bread crisp & compressed cucumber £10.00

Chicken Caesar salad, anchovies & bacon crisp £9.50

Pressed smoked gammon, apple & sour cream slaw £9.00

Panko crumbed Scotch egg with piccalilli £9.50

Asparagus bundle wrapped in prosciutto with hollandaise drizzle £9.50

Green eggs & ham. Ham hock hot water pastry pie, smoked egg yolk puree, pea veloute & pickled vegetables £9.50

Smoked duck breast, caramelised pear salad £10.00

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

Lamb fritters, warm spring green salad & mint crème fraiche £10.00

Southwood cured salt beef, pickled vegetables & truffle mayonnaise £9.50

Beef and bacon press, piccalilli & toasts £9.50



Main course

Risotto Verde, shaved prosociano & rocket (Vn) £20.00

Casarecce with peas, fennel & cherry tomatoes topped with pea shoots, basil & toasted pine nuts (Vn) £20.00

Puy lentil, wild mushroom & caramelised onion Wellington, red wine reduction & seasonal vegetables (Vn) £20.00

Polenta with wild mushrooms, hazelnuts, figs & red onion jam (Vn) £21.50

Quinoa nut roast, truffle gravy & roasted vegetable medley (Vn) £21.00

Pan fried gnocchi, charred courgette, butternut squash & toasted pine nuts on artichoke puree (Vn) £21.00

Seared salmon with a julienne of mediterranean vegetables, fennel jam & porthilly sauce £21.00

Pan fried salmon fillet, potato gallette, etuvee leeks, capers & chive butter sauce £22.50

Seared cod, crushed potatoes, smoked bacon, leek and pea ragout £21.00

Sea bass, new potato tartare, garden pea puree & beurre blanc £22.50

Roasted chicken breast, pork & sage stuffing, roasted potatoes, roasted carrot & tenderstem £21.00

Chicken assiette. Roasted breast, confit leg terrine & crispy bonbon, roasted shallot & sage croquette £22.50

Mascarpone & herb stuffed chicken fillet wrapped in Parma ham on risotto Verde £21.00

Duck breast with duck fat potato fondant, celeriac, romanesco & red wine jus £25.00

Sausage & mash topped with crispy fried leeks, greens & onion gravy £20.00

Braised pork belly, crispy rilette & crackling with roasted roots & cider glaze £22.00

Rosemary roasted pork tenderloin, chorizo potato croquette, cauliflower puree & cider cream sauce £22.50

Rolled pork shoulder, braised red cabbage, potato gallette, tenderstem & pork pencil £22.50

Three little pigs. Roasted belly, crispy rilette & Cumberland sausage on a potato brick with braised red cabbage sticks and fried leek straw £24.00

Aberdeen Angus gourmet burger in a brioche bun, salad, chunky chips & buttermilk onion rings (Vn available) £21.00

Broadland beef braised in Adnams ale, creamed potatoes, cheddar croute, tenderstem & glazed carrot £21.50

Pressed beef brisket, smoked celeriac mash & roasted swede £22.00

Beef bourganion, caremlised shallot mash, roasted silverskin onions, chestnut mushrooms & bacon crisp £22.50

Bavette steak with chimichurri over sauteed potatoes, confit tomatoes & chestnut mushrooms £26.00

Rolled beef sirloin, black garlic puree, thyme potato terrine, maple glazed carrot, puffed wild rice & red wine jus £30.00

Moroccan spiced Holkham lamb bonbon, local summer vegetable tagine and couscous £26.00

Rolled lamb shoulder, potato fritter, shallot & pea fricase, charred baby leeks & minted jus £27.50



Dessert

Your own wedding cake plated with Chantilly cream & fruit garnish £7.50

Shortbread, vanilla cheesecake cream, Norfolk wild strawberry ice cream & poached strawberries £9.00

Oat biscuit, blackcurrant sorbet & fruit compote (Vn) £9.00

Apple gingerbread crumble with custard (Vn) £9.00

Honey sponge, glazed figs & ginger ice cream £9.00

Lemon meringue roulade £9.00

Glazed lemon tart, crème fraîche & raspberries £9.00

Lemon posset & homemade shortbread biscuits £9.00

Amaretti & raspberry trifle with lemon meringue £9.50

Passion fruit Pavlova with mascarpone cream £9.00

Eton mess £9.00

Vanilla cheesecake, biscuit crumb & berry compote £9.00

Baked yogurt & tropical fruit salsa £9.00

Mango parfait, pineapple capacio, honey oat crumb & mango coulis £9.50

Tiramisu with coffee crèmeux £9.50

Banoffee. Fresh banana, rich toffee sauce, farmhouse caramel ice cream, brandy snap & toasted pecans £9.00

Black forest layered trifle with kirsch-soaked cherries £9.50

Chocolate & salted caramel delice £9.00 (Vn)

Warm rich chocolate brownie & chocolate sauce £9.00

Chocolate lovers mille feuille. White & milk chocolate crèmeux, raspberry gel & honeycomb dust £9.50

White chocolate and raspberry crème brulee £9.00

Millionaires chocolate toffee tart & ice cream (Vn) £9.00

Generous layered chocolate fudge cake with white chocolate chunks & pouring cream £9.00

Biscoff caramelised cookie cheesecake £9.00

Butterscotch mousse topped with candied popcorn, cinder toffee & chocolate shavings £9.00

Sticky toffee pudding with salted caramel sauce £9.00

Ice cream sundae. Vanilla & Norfolk wild strawberry ice cream with berries, coulis & flaked chocolate £9.00

Cheese plate. Cave aged Cheddar, Stilton & Cornish brie with homemade grape chutney & rye crackers £10.00

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.
£12.50

Dessert table

A banquet of Chef's assorted desserts styled for your guests self-selection. You can expect one option per 15 guests with spare slices for hungry guests! The typical selection:

Biscoff caramelised cookie cheesecake

Millionaires chocolate toffee tart (Vn)

Lemon meringue roulade, red velvet cheesecake

Generous layered chocolate fudge cake

Forest fruits Pavlova, apple tart

£12.50 per person

High tea

A traditional high tea served to guests at formally laid dining tables with platters of sandwiches garnished with salad & homemade root vegetable crisps followed by tea stands 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 & wholegrain 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 & dill (Vn)

Add three cakes or pastries:

Victoria sandwich, lemon drizzle, coffee cake, buttered fruit scones with jam & cream (Vn available), chocolate brownies (Vn available), Fresh fruit tartlets, macaroons, shortbread

£32.50 per person



Children's meals

Choose one option per course suitable for all children under 8 years old. Alternatively you may select smaller portions of plated adult dishes at 75% of the adult rate.

Starter £7.00

Dough balls with garlic dipping butter
Grilled halloumi strips & roasted cherry tomato sauce
Fruit fingers with yogurt dip (Vn)

Main £11.00

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

Dessert £7.00

Ice cream sundae or chocolate brownie (Vn available)

Complimentary place settings, high chairs & booster seats are not provided for babies and toddlers that have not been catered for. Suitable space for their pushchair will of course be provided. A £10 minimum place setting charge applies.



Cheeseboards

A selection of English cheeses, homemade chutneys, flavoured butters & fruits served on round sharing boards to individual dining tables alongside oatcakes & crackers.

£75.00

Cheese table

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

(minimum 50 portions)

Cave aged Cheddar, Red Leicester, Stilton, Cornish Brie & smoked Norfolk Dapple

£7.00 per person



Tea and coffee

Served to all guests at the dining table £4.00

Served station style for guests self service £3.50

Toasting partners

Handmade Norfolk chocolate truffles £3.50

Macarons in assorted flavours £3.50

Toast

Sparkling wine £5.00

Prosecco £6.00

Chambord prosecco with fresh raspberries £8.00

Champagne £9.00





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

Table carved 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

£48.00 per person (£36.00 children under 8)

Extended choice menu A

Butternut squash soup, toasted seeds & croutons (Vn)
Cromer crab cakes dressed with pea shoots
Green eggs & ham

Mascarpone & herb stuffed chicken fillet wrapped in
Parma ham with a white wine cream sauce
Seared salmon fillet, potato tartare, green beans & chive
butter sauce
Polenta with wild mushrooms, hazelnuts & figs (Vn)

Eton mess
Biscoff caramelised cookie cheesecake
Apple gingerbread crumble & custard (Vn)

£48.00 per person (£36.00 children under 8)

Extended choice menu B

Heritage tomato & pesto tart, watercress salad (Vn)
Smoked salmon, poached salmon rilette, mixed leaves,
mustard crème fraîche & granary croute
Smoked duck breast, caramelised pear salad

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 tart with dairy free ice cream (Vn)
Sticky toffee pudding with salted caramel sauce

£50.00 per person (£37.50 children under 8)



Casual wedding breakfast options

Casual options are served in an informal buffet style and are enjoyed at leisure at un-laid dining or terrace tables. If you would prefer to include these options as the main course of your formal meal enjoyed at laid dining tables a supplement of £2.00 per guest applies as indicated.

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 alongside Chef's salads.
(minimum of 75 portions)

£20.50 as part of a formal meal

£18.50 as an informal option

£12.50 as an informal evening option without salads



Barbecue

Served with freshly baked breads & homemade relishes.

Burger (Aberdeen Angus beef or beetroot & chickpea (Vn)

Sausage (Pure pork, chicken or vegan)

Thyme & lemon basted chicken fillet

Halloumi & cherry tomato skewer

Stuffed portobello mushroom (Vn)

Tiger prawns skewer basted in sweet chilli sauce

Salmon fillet parcel with white wine & lemon

Pork belly slice marinated in sticky BBQ glaze

5oz Sirloin steak (£3.00 extra)

Two options per guest with Chef's salads £21.00

Three options per guest with Chef's salads £27.00
(formal dining option additional £2 per person)

Chef's salad buffet

Green salad, Moroccan couscous, tomato and basil pasta,
three bean & wild rice, coleslaw

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	£21.50
Single serve mini bottles, suitable as a favour	£6.00

Red

Pinot Noir, New Zealand	£27.50
Merlot, Chile	£23.00
Cabernet Sauvignon, Chile	£23.00
Malbec, Argentina	£25.00
Fleurie, France	£27.50

White

Sauvignon Blanc, Chile	£22.50
Pinot Grigio, Italy	£23.00
Chardonnay, Australia	£23.00
Viognier, Argentina	£25.00
Sauvignon Blanc, Marlborough New Zealand	£27.50

Rosé

Zinfandel Rosé, USA	£23.00
Pinot Grigio Blush, Italy	£23.00

Aperitif

Vintage Port	£45.00
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Sparkling wine and Champagne

Single serve mini Prosecco, suitable as a favour	£7.50
House sparkling wine (white or rosé)	£26.00
Cava	£26.50
Asti	£27.50
Prosecco	£27.50
House Champagne	£45.00
Moët & Chandon Brut Imperial	£65.00
Bollinger Special Cuvée	£75.00

Non-alcoholic alternatives

Jugs of squash	£6.00
Bottled mineral water, still or sparkling	£7.00
Schloer	£7.50
Nozecco	£17.50

Cocktails (jugs to serve 5)

Pimms No1 cup	£27.50
Mint mojito	
Southwood sunset	
Passion fruit martini	
Cosmopolitan	

Corkage (also applies to brought in gifts)

Spirits, 25ml	£2.00
Beer, pint	£4.00
Wine, 70cl	£12.50
Sparkling wine, 70cl	£12.50

Bar tokens

from £6.00 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.

Slices served by staff to guests with cocktail napkins £3.00
Plated and served as dessert with garnishes £7.50

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

Shot "cake"

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

Three tiers serve 70 £245.00
Four tiers serve 110 £375.00
Five tiers serve 160 £525.00



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 £550
Four tiers to serve up to 105 guests £700
Five tiers serving up to 150 guests £900





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) £850

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

Rich chocolate mousse with amaretto swirl (Vn),

Three tiers serve 70 £400.00

Four tiers serve 110 £600.00

Five tiers serve 160 £800.00





Southwood
Hall

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.

Evening catering service ends by 10pm when the kitchen closes. Many of the informal options can be served over a maximum two hour service window.

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 for guests to help themselves to their favourites
£8.00 per person

Gourmet burger bar

Cooked patties served alongside baskets of buns & garnishes with signage to encourage your guests to build their own gourmet burgers.

Beef, southern coated chicken & vegetable burgers
Brioche, sour dough & sesame bun.
Sliced brie, cheddar & burger melts
Lettuce, tomatoes, gherkins & onions
Homemade sauces & relishes

(minimum 70 portions served station style)
£10.00 per person (£12.50 with fries & wedges)

Bacon rolls & burgers

Platters of generous smoked back bacon filled rolls £6.50
Aberdeen Angus quarterpound cheeseburgers £7.00
Beetroot & chickpea burger (Vn) £7.00
Gourmet 6oz burger in a brioche bun £9.50

Noodle pots

Pots of Chinese stir fried noodles topped with:
Sweet & sour chicken
King prawns in sweet chili sauce
Tofu with black bean sauce
£9.50 per person

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 £8.50 per person

English cheeses
Mature Cheddar, Red Leicester, Cornish Camembert, Cornish Brie, Shropshire Blue £7.50 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)
£17.50 per person

Finger buffet

A traditional assortment of sandwiches, wraps, savory pastries and party food
£15.00 per person



Barbecue Lodge options

Cooked fresh to order under the Barbecue Lodge.

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 £10.00 per person
Your own selection of 7 toppings £10.50 per person
(minimum of 70 portions from the wood fired oven)



Jacket bar

A rustic styled bar featuring wooden serving bowls and a traditional potato oven producing comforting jackets.

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

£950 up to 100 guests, £1,350 up to 150 guests

Add a hot offering of chili con carne and baked beans £250

Sausage sizzle

Kadai fire pits set within a chalkboard table encompassing cooking stations manned by staff cooking three different options. Guests are served two each with freshly baked breads, sticky onions & homemade relishes.
(minimum 70 portions from the fire bowls)

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

£9.00 per person

Barbecue & hog roast

Please see our offerings in the earlier informal catering section.

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



Southwood Hall

Let's Get Saucy!

Sweet chilli

Jerk

Burger
Sauce

BBQ

Relish

Salsa

Evening sides

Suitable to garnish the lighter evening catering options (not available as standalone options).

Sauce board

A giant blackboard displaying nine different sauces £100
Sweet chili, BBQ, tomato, mayonnaise, burger sauce, salsa, chipotle, piri piri, garlic & herb mayonnaise & spicy 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 £350, up to 140 guests £550

Hot potatoes

Choose one of either French fries, Cajun wedges or rosemary roasted new potatoes to serve alongside evening reception catering £2.50 per option per person

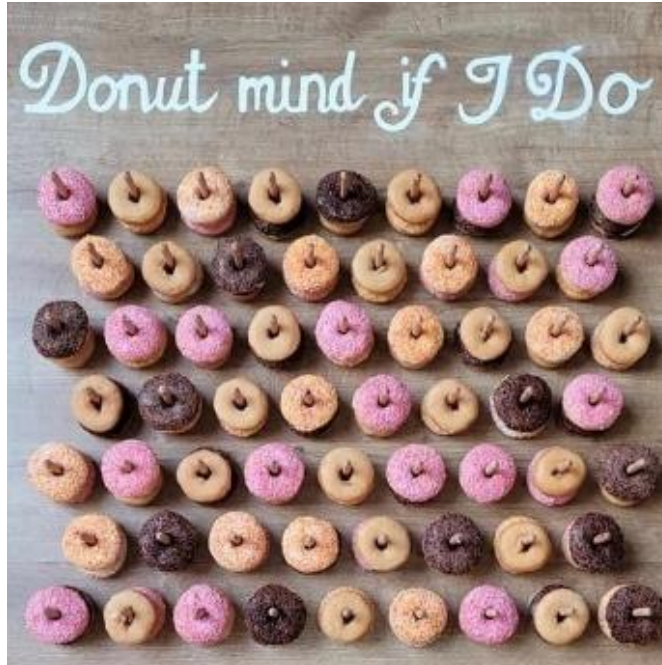


DIY sundae station

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
£550 (up to 150 guests)

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 £225
180 doughnuts £300



Hot fresh donuts

Doughnuts cooked to order rolled in cinnamon or sugar.
£200 up to 100 guests
£250 over 100 guests

Churros

(minimum 70 guests)
Hot fresh curros coated in cinnamon or sugar served alongside warm rich chocolate sauce.
£5.00 per person

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.

£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 jazzles, milk chocolate discos, jelly beans, vanilla fudge, Haribo strawberries, cola bottles & candy shrimps.

£150 to serve up to 80 guests

£200 to serve 80 to 120 guests

£250 to serve over 120 guests



Decadent chocolate buffet

An exquisite selection of premium quality chocolates, handmade Norfolk truffles and fudge immaculately presented to create a sophisticated display of pure decadence.
£400 to serve up to 100 guests, £500 to serve over 100 guests

Fairground favourites

(only available alongside savoury evening catering)

Candy floss

Made fresh from the cart and served on sticks. £200

Popcorn

A vintage styled popcorn cart serving freshly popped corn in either sweet or salted flavour. £150

Both candy floss and popcorn carts together. £300





Illustrative bar prices

We pride ourselves on the range of beers, wines and spirits we stock in our elegant bar. Below are the current prices for the core range stocked as an indication of our pricing (subject to change in 2023 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)

Adnams Ghost Ship bitter	£6.00
Adnams Kobbold lager	£6.00
Guinness surger	£5.50

Large bottles

Kopparberg fruit ciders	£5.50
Magners ciders	£5.50
Adnams ales	£5.50
Woodforde’s ales	£5.50

Standard bottled beers & alcopops

Budweiser	£3.50
Corona	£4.00
Peroni	£4.00
Smirnoff Ice	£4.00
WKD	£4.00

House wines (single serve bottles)

Merlot	£6.00
Shiraz	£6.00
Sauvignon blanc	£6.00
Pinot Grigio	£6.00
Chardonnay	£6.00
Zinfandel	£6.00
Prosecco	£7.00

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	£9.00
Jagerbomb	£4.00
Sambuca	£3.00
Tequila	£3.00

Soft drinks

Appletiser	£3.50
Heineken zero	£3.50
Fentimans	£3.50
Fruit juice	£2.50
J20	£3.50
Schweppes mixers from	£2.50
Simply Fruity	£2.50
Coke, diet coke & lemonade	
Splash	£1.00
Mixer	£2.00
Standard serve	£3.50




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

Accommodation catering

Our chefs have put together ideas for sharing meals that can be served at Southwood House, Cartshed Lodge or Butlers with minimum time and attention required by you.
Breakfasts are delivered at 9.30am, evening meals at 6pm
Minimum order of 6 portions of each dish served sharing style

Light suppers

Tray baked Sicilian pizza with your choice of toppings £10.00

Jacket potatoes with grated mature cheddar, bolognese sauce & bistro salad £12.50

Pulled chicken fajitas or beef tacos, salads & salsa £15.00

Mediterranean sharing platter of cured meats, marinated mozzarella, slow roast tomatoes, olives, crostini & dips £12.50

English artisan cheese board with crackers & homemade chutneys £12.50

Pulled pork shoulder served with baguettes & salad £15.00

Dinner dishes

Cottage pie (beef or vegetable) with roasted roots £17.50

Chicken, leek, bacon & mushroom filo pastry pie with new potatoes £17.50

Coq au vin with freshly baked bread £17.50

Lasagne (beef or vegetarian) with garlic bread & salads £17.50

Tomato & pesto tart, Norfolk Peer potatoes, grilled asparagus and balsamic dressed leaves (Vn) £15.00

Warm triple smoked gammon with buttered Norfolk Peer potatoes, coleslaw and feta & slow roast tomato salad £20.00

White wine poached salmon, new potatoes & Caesar salad £20.00

Slow cooker meals

Braised pork in cider with with roasted root vegetables £20.00

Beef brisket with golden ale gravy & smoked mash £20.00

Beef bourguignon with celeriac mash & crusty bread £20.00

Chilli con carne served with jacket potatoes, avocado salad and tortilla chips £17.50

Mac 'n' cheese with succotash salad £15.00

Creamy vegetable & cannellini stew with cheddar dumplings £17.50

Ratatouille served with new potatoes & freshly baked sourdough (Vn) £17.50

Curry night

Chicken korma served with rice & naans £17.50

Chicken tikka masala served with rice & naans £17.50

Lamb madras with wholegrain rice & poppadoms £20.00

Thai green curry (chicken or tofu) with rice £17.50

Desserts

Mini tubs of Norfolk Farmhouse ice cream £3.50

Fruit salad in prosecco syrup £7.50

Rich triple chocolate fudge cake, vanilla ice cream £7.50

Biscoff caramelised cookie cheesecake slices £7.50

Lemon meringue roulade & fresh raspberries £7.50



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

£12.50 per person

Girls' ultimate night in treats (serves 4-6)

A basket of goodies and Bridesmaids on DVD.

We will include indulgent treats including Prosecco, fresh berries, cookies and marshmallows with melted chocolate dips, plenty of popcorn and of course ice cream.

£60.00

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.

Local eateries

Cantley Cock Pub

Our local pub has a great food offering and is only 1.5 miles away and is in easy walking distance. It is best to call ahead to make a reservation on 01493 700895

Tamarind

A restaurant in the local village of Blofield that offers delicious authentic Indian dining as well as a collection service if you would rather eat on site. Call 01603 716622

Full River Chinese

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

Breakfast options

(Delivered to your accommodation at 9am)

Pastries

A platter of freshly baked breakfast pastries including, pain au chocolates, croissants and pain aux raisins £50

Fruit platter

A platter of fresh melons, pineapple, banana, orange, grapes & berries. £40

Granola

Homemade granola with chocolate nibs, dried fruits and nut crunch served with thick vanilla yogurt & acai berry smoothie £60

Bucks Fizz breakfast

Pastries, fruits, Champagne and orange juice £125

Bacon butties (minimum of 6)

A basket of six generous bacon or sausage butties with ketchup & brown sauce £40

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. £12.50 per person

Served in the barn when available at £15.00 per person to include tea & coffee (minimum of 24 guests)

Brunch (minimum of 12 portions)

Served to your accommodation at 10am

Platters of fruits and pastries along with the cooked breakfast £17.50 per person

Served in the barn when available £20.00 per person to include tea & coffee (minimum of 24 guests)