



2024

Catering Guide

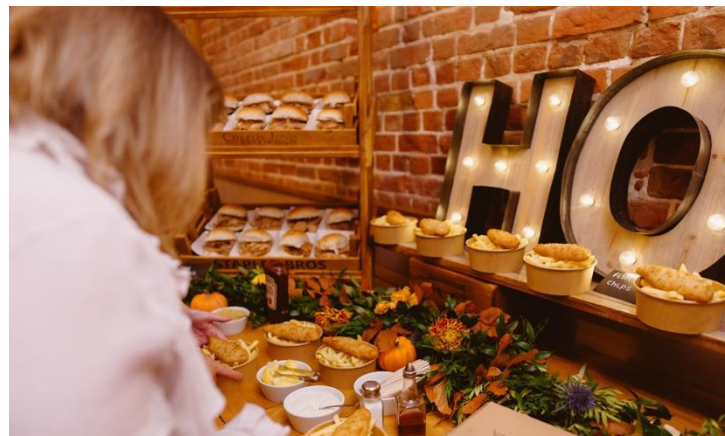
Welcome to our 2024 Catering Guide in which we have shared lots of enticing options for you to consider.

We recommend discussing menu options with your Event Coordinator prior to sending invitations so that the best advice can be shared. 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. If a guest has a serious medical allergy we do ask that the entire menu for all attendees is allergen free.

Our team love to get involved in offering bespoke dishes that represent you best, we encourage you to send over ideas and challenge our team to create something special. Styling can also be secured on your behalf to truly bring your vision to life!

If you would like to offer formal plated dishes you are welcome to select two options per course (ensuring at least one suits all guests special dietary requirements), specifying their individual choices four weeks prior to your event. If you would like to offer a wider selection, please consider 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 before returning to their table and carving for their fellow guests.



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.

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. Failing to provide appropriately for your guests does put the reputation of Southwood Hall at risk and will result in additional charges being due as we cater for them on an emergency basis. Please also check the contracts of suppliers' working at your event as many request catering and soft drinks are provided for them as part of their package.

The new 2024 prices come into effect on 1st January 2024. 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.

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 with our team ready to greet guests at the top of your aisle.

Served chilled

Elderflower pressé	£4.50
Fruit juice	£4.50
Raspberry lemonade	£4.50
Nozecco	£5.50
Very berry non-alcoholic mocktail	£6.50

Bottled lagers and beers	from £4.50
Sparkling wine	£6.00
Asti	£7.00
Prosecco	£7.00
Chambord prosecco with fresh raspberries	£8.50
Champagne	£10.00
Pimm's No 1 Cup with traditional summer fruits	£7.00
Mint mojito	£8.50
Pink gin prosecco spritz	£9.00

Served warm

Spiced apple cup	£5.00
Traditional mulled wine	£7.00
Sloe gin hot toddy with blackberries	£8.50

Drink selections

Staff serve guests with all three options for each guest to select the one that they prefer.

Sparkling wine, bottled lager or elderflower pressé	£6.00
Prosecco, Pimm's No 1 Cup or raspberry lemonade	£7.00
Mint mojito, pink gin prosecco spritz or berry mocktail	£9.00





Styled stations

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

Yours & mine drinks stands

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, G&T or pressé, endless bespoke options with 40 drinks per stand priced to match your selection.

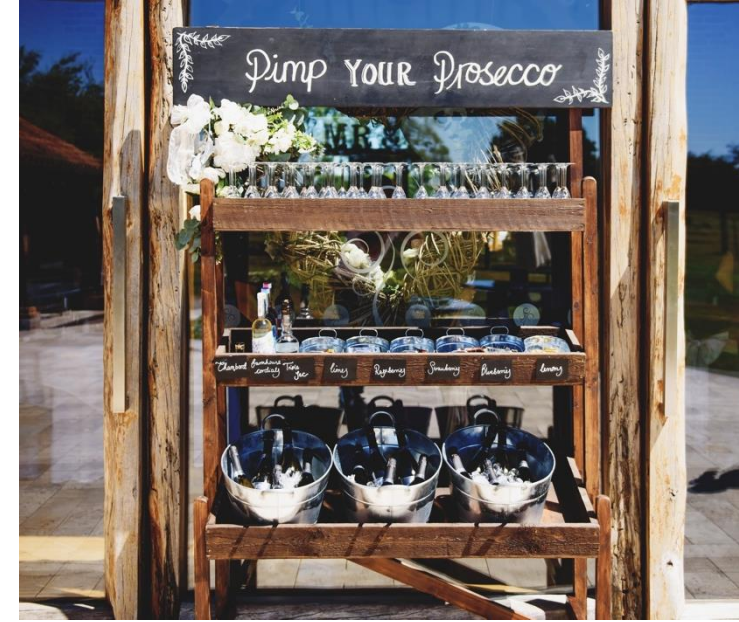
Examples:

40 Pink gin & lemonade	£275
40 Prosecco	£300
40 Cocktails e.g. Passion fruit martini	£375

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) £325



Gin Palace

A wooden palace suitable to display and serve a selection of traditional and fruit infused gins along with a selection of mixers, plenty of ice and garnishes to match the gins on offer.

Four different gins, suitable for up to 100 guests	£650
Six different gins, suitable for up to 150 guests	£900



Pimp your prosecco

Our special stand offering iced baths of prosecco with shelves displaying the perfect accompaniments. Bottles of Chambord, Triple Sec and a selection of farmhouse cordials are available for guests to add their preferred flavours and create delicious cocktails. Mini baths of fruit garnishes allow guests to customise their perfect prosecco.

Up to 90 guests £625
Additional guests £8 each



Terrace cooler

(Only available to be served from the BBQ Lodge)

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 500ml bottles of Peroni, Corona, Adnam's or Woodfordes ales, Kopparberg fruit ciders, Magners and Crabbies. Cans of pre-mixed spirits can also be included alongside miniature bottles of wine, 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 or traditional glasses are stored in the oak barrels for guests to serve themselves. Each dispenser serves 15.

Cocktails
Cosmopolitan
Mai Tai
Mint mojito
Peach blini
Pimms No 1 Cup
Pina Colada
Porn star martini
Southwood Sunset
South Woo Woo d
Strawberry daiquiri

Mocktails
Raspberry lemonade
Elderflower presse
Virgin mint mojito
Very berry mocktail
Pink no-gin fizz

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







Canapés

Mini Yorkshire pudding, peppercorn brisket & horseradish cream
Beef slider, lettuce tomato & burger relish
Beef & chorizo meatball in smoky chipotle sauce (GF)
Mini sausage baked in honey and wholegrain mustard (GF)
Slow roast pork belly in bourbon BBQ glaze (GF)
Mini hog roast roll with apple sauce
Pancake, smoked bacon & maple syrup stack
Chorizo croquette & spiced aioli
Mini Melton Mowbray pork pies, apple & ale chutney

Confit duck bonbon, carrot & cumin puree
Chicken, mozzarella, slow roast tomato & basil lollipop
Chicken yakitori skewer (GF)
Southern coated chicken strip, garlic & herb dip

Honey seared fresh salmon with whisky dip (GF)
Smoked salmon rillette on cucumber round (GF)
Thai fishcake, sweet chili dipping sauce
Tempura king prawn, garlic aioli
King prawn in coriander glaze (GF)
Prawn cocktail lettuce cup (GF)
Crab, lime & chilli toast

Tomato, feta & basil bruschetta
Bocconcini, pesto & cherry tomato skewer (GF)
Panko crumbed brie wedge, red onion marmalade
Halloumi fry, smoked tomato ketchup
Crumbed Mac 'n' cheese
Mushroom & tarragon risotto ball, truffle aioli
Mini baked potato topped with sour cream & chives (GF)
Stilton pomme dauphine
Welsh rarebit toast
Mini ice cream or sorbet cones in assorted flavors

Petite cone of french fries, homemade ketchup (Vn & GF)
Onion bhaji, sticky chili jam (Vn & GF)
Tod man khao pod (Thai sweetcorn fritters) (Vn & GF)
Scorched watermelon & mango chilli salsa (Vn & GF)
Lapsang "smoked salmon" carrot ribbon, cream cheese toast (Vn)
Heritage tomato & tapenade bruschetta (Vn)
Carrot & coriander soup shot (Vn & GF)

Chef's selection of five canapés £11.00
Your choice of five canapés £12.50



Ice cream & sorbet tubs

Mini tubs of Norfolk Farmhouse ice cream and sorbet
£4.00 each

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 & caramelised red onion galette

Feta, basil & roasted tomato bruschetta

Each stand serves up to 50 guests

£500 for one stand, £800 for two stands, £995 for three

Snack wall

Assorted packets of crisps and snacks pegged to a free-standing frame to create a display for all to enjoy.

100 packets £150

150 packets £200

Grazing charcuteries cones

A grazing board of bite sized treats for guests to fill bamboo cones with their favourite snacks to enjoy as they chat.

Chorizo, salami and pastrami cured meats, marinated feta & bocconcini mozzarella, traditional cheeses, olives, fruits, crudites, crackers and crostini with gorgeous styling to make a feature of the feast on offer.

£15.00 per guest





Sharing starter

Table shared mezze presented on raised oak boards encircling your centrepiece.

The feast features prosciutto, salami & pastrami with marinated feta & bocconcini mozzarella, olives, fire roasted red peppers, asparagus spears, slow roasted tomatoes, hummus, breads & crostini.
£12.00 per guest (minimum 8 portions per table)

Starter

Your choice of homemade soup

Leek & Potato with Gruyère croutons

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

Thai butternut squash, coconut cream & toasted cashews (Vn & GF)

£9.50

Heritage tomato & pesto galette, watercress salad (Vn) £9.50

Beetroot terrine, walnut brittle & seeded toasts (Vn) £10.00

Roasted cauliflower, cashew, chili, sesame & coriander salad (Vn & GF)

£10.00

Petite baked camembert, truffle oil & ciabatta toasts £10.50

Goats cheese & red onion marmalade tarte tatin £9.50

Halloumi fries with chili jam & Greek salad £9.50

Sautéed Chestnut mushrooms on toasted garlic sourdough £9.50

Mushroom arancini on mustard aioli £9.50

Smoked salmon, rilette & lemon vinaigrette salad £10.50

Marie-rose prawn salad & cucumber ribbons £10.00

Grilled king prawn skewer, sweet chilli sauce & Asian slaw £10.00

Crab cakes dressed with pea shoots on Colman's mustard aioli £10.00

Ham hock terrine, apple & sour cream slaw £9.50

Panko crumbed Scotch egg with piccalilli & crackling £10.00

Smoked duck breast, caramelised pear salad (GF) £11.00

Confit duck bonbons on carrot & cumin puree with asparagus tips £10.50

Salt beef, pickled vegetables & truffle mayonnaise (GF) £10.00

Beef brisket croquettes on beetroot salad with horseradish mayo £10.00





Sharing main course

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 collect joints of meat from the kitchen to carve 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 £22.50

Southwood salt beef & mustard mayonnaise £25.00

Traditional roasts

Served with roast potatoes & terrines of seasonal vegetables

Roast loin of pork, crackling & apple sauce £22.50

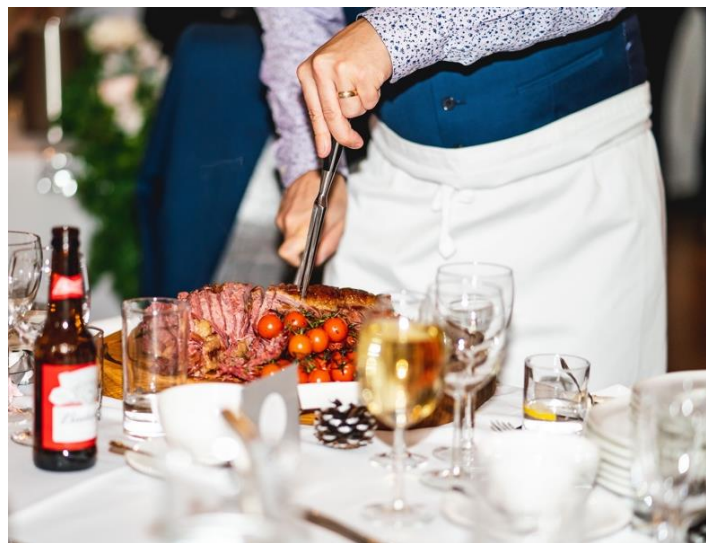
Turkey breast, pigs in blankets & cranberry sauce £24.00

Broadland beef rump, Yorkshire pudding, honey roast parsnips, horseradish sauce & watercress £25.00

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 £36.00

At least 8 guests need to share the roast at each table. Children are charged at the full adult rate. Chef will provide a vegan alternative to suit those following a plant based diet.





Plated main courses

(We advise you to pick one plated option from this page and one from the next page to cater for all diets)

Pan fried salmon fillet, potato galette, buttered leeks, capers & chive butter sauce £25.00

Sea bass, new potato tartare, garden pea puree & beurre blanc £25.00

Roasted chicken breast, pork & sage stuffing, roasted potatoes, carrots & broccoli £22.50

Mascarpone & herb stuffed chicken fillet wrapped in prosciutto served on asparagus & green bean risotto £23.00

Sausage & mash, greens & crispy fried onion leeks with onion gravy £22.00

Rosemary roasted pork tenderloin, chorizo potato croquette, cauliflower puree & cider cream sauce £24.50

Marmalade glazed smoked gammon, crushed new potatoes with a parmesan crust, roasted vine tomatoes & asparagus £24.50

Slowly roasted pork belly & crackling with potato dauphinoise, red cabbage, caramelised apple & cider gravy £24.00

Aberdeen Angus gourmet burger with lettuce, tomato & relish in a brioche bun, chunky chips, buttermilk onion rings & bistro salad (Vegan alternative available) £23.00

Broadland beef braised in Adnams ale, creamed potatoes, cheddar croute, tenderstem & glazed carrot £24.00

Yorkshire pudding filled with crispy roast potatoes, honey roasted parsnips & carrots topped with roast beef rump £25.00

Bavette steak with chimichurri over chunky steak chips, confit tomatoes & chestnut mushrooms £28.50

Duck breast & crispy croquette with potato fondant, butternut squash puree, tender-stem & sweet raisin jus £28.50

Lamb shank, creamy mustard mash, buttered chantenay carrots & minted red wine gravy £28.00



Plated main courses

(We advise you to pick one plated option from this page and one from the previous page to cater for all diets)

Asparagus & green bean risotto, roasted vine tomatoes & rocket (Vn) £22.50

Puy lentil, wild mushroom & caramelised onion Wellington, red wine reduction & seasonal vegetables (Vn) £22.00

Pan fried gnocchi, charred courgette, butternut squash & toasted pine nuts on artichoke puree (Vn) £23.00

Casarecce with peas, fennel & cherry tomatoes topped with pea shoots & basil (Vn) £22.50

Quinoa nut roast, truffle gravy & roasted vegetables (Vn) £24.00

Hasselback halloumi baked in a rich tomato, olive & caper sauce served with green salad & olive bread (v) £22.50

Pearl barley & chestnut mushroom risotto, herb pesto & rocket (Vn) £22.00

Polenta with wild mushrooms, hazelnuts, figs & red onion jam (Vn) £24.00

Aubergine timbale with goats cheese, baby spinach salad & pine nuts £24.00



If you do not believe any guests follow a vegetarian or plant based diet you may offer two options from the previous page. We would strongly recommend discussing your menu with your Coordinator before sending invitations including menu choices that do not provide a vegetarian option as adding a third option later will incur supplement charges. Your Coordinator can offer the best advice for dishes that can be adapted with minimal charges if the need arises.



Dessert

Your own wedding cake plated & served with cream & fruit garnish £8.00

Apple gingerbread crumble & custard (Vn & GF) £10.00

Toffee apple tarte tatin & vanilla ice cream £10.00

Lemon posset & homemade shortbread £10.00

Glazed lemon tart, crème fraiche & raspberries £9.50

Amaretti & raspberry trifle topped with torched lemon meringue £10.00

Passion fruit Pavlova with mascarpone cream £10.00

Rich chocolate meringue layer cake £10.50

Black forest summer pudding & cassis cream £10.00

Eton mess £9.50

Vanilla cheesecake, biscuit crumb & berry compote £10.00

Tiramisu with coffee crémeux £10.00

Banoffee pie & caramel ice cream £10.00

White chocolate pot with wafer curl biscuits £10.00

Warm rich chocolate brownie with vanilla cream (Vn & GF available) £9.50

Chocolate mousse, amaretto cream & blackcurrant sorbet (Vn) £10.00

Espresso martini crème brûlée £10.50

Millionaires' chocolate toffee tart & ice cream (Vn & GF) £10.00

Biscoff caramelised cookie cheesecake £9.50

Sticky toffee pudding with salted caramel sauce (Vn & GF available) £9.50

Treacle sponge pudding with creamy custard £10.00

A selection of traditional cheeses with homemade chutney, fruit garnish & crackers £10.50





Dessert trios

Chef can make many desserts in miniature form so please discuss your favourites with your Coordinator. We suggest:

Vanilla cheesecake, lemon posset & strawberry Pavlova
or

Chocolate brownie, Biscoff cheesecake & sticky toffee pudding
£13.50

Table shared dessert banquet

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

Biscoff caramelised cookie cheesecake

Lemon meringue roulade (GF)

Millionaires' chocolate toffee tart (Vn & GF)

Chocolate fudge cake

Profiteroles

A scattering of fresh berries & Chantilly cream

£15.00 per person

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





LOVE

Extended choice options

We recommend you select a maximum of two choices per course including one suitable for any vegetarian or vegan guests. If you prefer to extend the offering to 3 options per course the following menus are available as they satisfy many of the more common special dietary requirements within them. If you would like to select your own three options per course a supplement of £10 per guest applies.

Children should select a half portion from the menu below as we cannot achieve a seamless service with four options per course.

Extended choice A

Roasted tomato soup, vine tomatoes & basil oil (Vn)
Halloumi fries with chili jam and dressed baby leaves
Ham hock terrine, apple & sour cream slaw

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

Pan fried salmon fillet, potato galette, buttered leeks, capers & chive butter sauce

Roasted chicken breast, pork & sage stuffing, roasted potatoes, carrots & tenderstem

Eton mess

Biscoff caramelised cookie cheesecake

Warm rich chocolate brownie & chocolate sauce (Vn available)

£54.00 per person (£40.50 children under 8)

Extended choice 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

£56.00 per person (£42.00 children under 8)





Children's meals

Available when selecting adults plated meals
(suitable for children under 8 years old)

Please select one option for each course to offer to all children.

Alternatively you may select smaller portions of plated adult dishes
at 75% of the adult rate for those under 8.

Starter £7.50

Fruit fingers with yogurt dip (Vn & GF)
Dough balls with garlic dipping butter

Main £12.50

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

Dessert £7.50

Ice cream sundae
Chocolate brownie (Vn available)

Larger portions are available for guests with larger appetites or
over 8 years old, please discuss options with your Coordinator.

Infants under 2 years old

A £10 minimum place setting charge applies to any guests including
babies and toddlers requiring a seat at guest tables but not eating.

Table spaces, 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 near the table.

Sharing meals and buffet style service

We do not offer childrens alternatives for options such as table
carved roast, high tea or barbecues. Children will be charged at the
same per person rate shown.



Ploughman's lunch

Raised oak sharing boards offering a picnic style selection for guests to share.

Ham & mustard mayonnaise, turkey & cranberry jam, cheddar & red onion marmalade, cucumber & vegan cream cheese sandwiches
Homemade sausage rolls
Pork pie wedges
Vegan tomato & pesto tart
Warm buttered new potatoes
Bistro dressed salad leaves
Traditional English cheeses, crackers & pickles
Crudités & crisps
£27.50 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

Roast turkey & cranberry jam

Home baked gammon & wholegrain mustard 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 or plain scones with jam & cream (Vn available) Chocolate brownies (Vn available)

Fresh fruit tartlets

Macaroons

Shortbread

£35.00 per person



Casual wedding breakfast options

The next two pages outline casual options that are served in an informal buffet style and are enjoyed at leisure at undressed 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 100 portions for a whole pig otherwise Joints of pork will be slow roasted & carved in front of guests)

£25.00 as part of a formal meal

£23.00 as an informal option

£15.00 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 (£4.00 extra)

Two options per guest with Chef's salads £23.00

Three options per guest with Chef's salads £30.00
(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)



Dessert table

A dessert buffet of 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 includes:

- Biscoff caramelised cookie cheesecake
 - Millionaires chocolate toffee tart (Vn)
 - Lemon meringue roulade
 - Honeycomb & caramel cheesecake
 - Generous layered chocolate fudge cake
 - Strawberry Pavlova
 - Fresh fruit salad
- £14.00 per person

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)
£10.00 per person

Dessert tower

Our chunky oak stand displaying tiers of petite puddings presented in tall shot glasses.

Choose one option for each tier:

Lemon posset, summer berry trifle, tiramisu, butterscotch mousse & candied popcorn, vanilla cheesecake, Eton mess Banoffee glass, Lemon meringue topped amaretti & raspberry trifle, rich chocolate mousse with amaretto cream (Vn),

- Three tiers serve 70 £400.00
- Four tiers serve 110 £600.00
- Five tiers serve 160 £800.00

DIY sundae station

Guests serve themselves from the ice cream freezer under the BBQ Lodge with traditional ice cream tubs & paddles waiting to be filled with assorted ice cream flavours and toppings.

Vanilla, strawberry & chocolate ice cream, mango sorbet (Vn)
Sliced fruits, crushed Biscoff & Oreo pieces, honeycomb nibs, fudge pieces, Smarties, sprinkles and sauces.
£5.50 per person (minimum 100 portions)





Wine List

Your dining tables will be laid with the appropriate glasses for the selection of wines chosen. Chilled 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	£24.00
Single serve 187cl bottles, suitable as a favour	£7.00

Red

Pinot Noir, New Zealand	£27.50
Merlot, Chile	£25.00
Cabernet Sauvignon, Chile	£25.00
Malbec, Argentina	£27.00

White

Sauvignon Blanc, Chile	£25.00
Pinot Grigio, Italy	£25.00
Chardonnay, Australia	£25.00
Sauvignon Blanc, Marlborough New Zealand	£27.50

Rosé

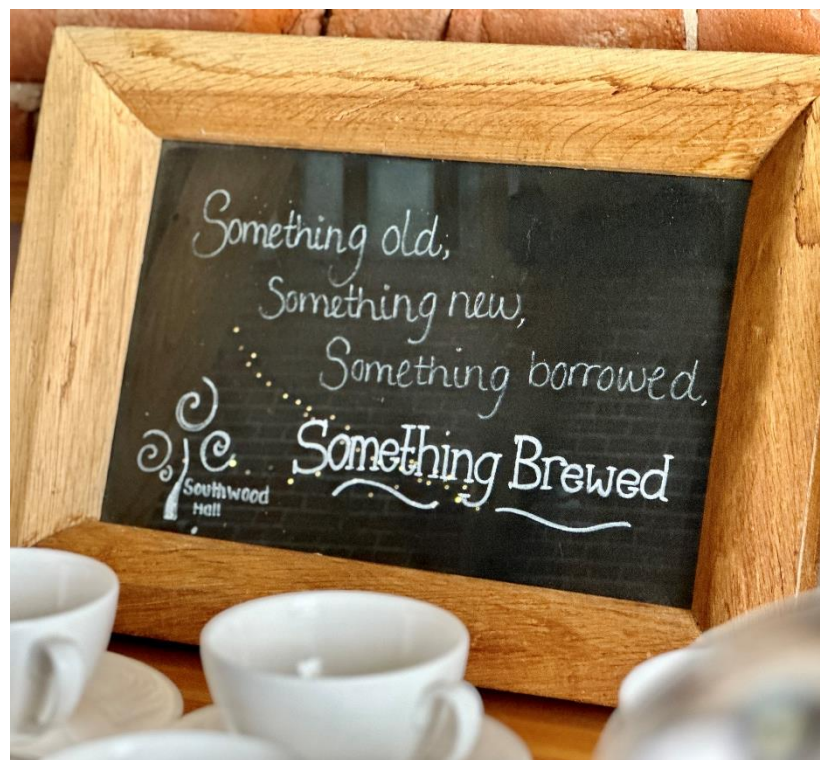
Zinfandel Rosé, USA	£25.00
Pinot Grigio Blush, Italy	£25.00

Aperitif

Vintage Port	£45.00
--------------	--------

Sparkling wine and Champagne

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



Non-alcoholic alternatives

Soft drinks

Jugs of squash	£6.00
Bottled mineral water, still or sparkling	£8.00
Schloer	£10.00
Nozecco	£17.50

Cocktails jugs (serve 5)

Pimms No1 cup	£35.00
Mint mojito	
Pina Colada	
Porn star martini	
Cosmopolitan	

Corkage charges

(also applies to brought in gifts and favours)

Spirits, 25ml	£2.00
Beer, pint	£4.00
Wine (including fizz), 70cl	£12.50

Bar token favours

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.

From £6.00 each

Tea and coffee

Served to all guests at the dining table £4.50
Served station style for guests self service £4.00

Toast

Sparkling wine	£6.00
Prosecco	£7.00
Chambord prosecco with fresh raspberries	£8.50
Champagne	£10.00



Wedding cake service

We are happy to cut your wedding cake and present it back to the cake table on platters alongside cocktail napkins for self-service without charge. We do not provide cutlery or crockery with this service.

Slices served to individual guest tables on platters £3.00
Plated and served as dessert with garnishes £8.00

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

Wooden shot "cake"

Colourful sambuca shots presented on our chunky oak stand.

Three tiers serve 60 £225

Four tiers serve 100 £350

Jagerbomb tower

Three tiers serve 40 £160

Four tiers serve 60 £240

Five tiers serve 90 £360

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 £595

Four tiers to serve up to 105 guests £825

Five tiers serving up to 150 guests £995

Traybake treats

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

Chocolate brownie bites, caramel flapjack, lemon drizzle,
Millionaires' shortbread, tiffin,

Rocky road, mini doughnuts & custard cream blondies

Three tiers to (serves 50 guests) £275

Four tiers (serves 70 guests) £350

Five tiers (serves 100 guests) £475

Six tiers (serves 150 guests) £695





Evening only informal options

Please select one option to offer all of your evening guests.

These options are served buffet style direct from the kitchen over a 30 minute window.

We do insist that all guests are catered for. Appropriate staffing, portions and crockery will be available to host your guests.



Chip cones

A wooden stand holding chip cones
(Maximum 150 guests)

Plain seasoned fries £5.00

Cones of fries topped with chicken tenders, pork sausage & grilled halloumi £8.00

Chip cones topped with battered fish, southern coated chicken fillets, panko coated halloumi fries or vegan battered sausages for guests to help themselves to their favourite
£9.50 per person

Burgers

A variety of quarter pound burgers served from a stand giving guests a choice of tasty options.

Beefburger topped with cheese, salad, gherkins & relish

Southern coated chicken topped with lettuce and mayo

Vegan spiced chickpea burger, salad & vegan mayo
All served in brioche style buns alongside traditional sauces

(minimum 70 portions served station style)
£9.00 per person (£12.00 with side of fries)

Hot filled rolls

Generous thick cut smoked back bacon £7.00

Pulled pork topped with apple sauce & sausage meat stuffing £10.00

Light bite 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 & caramelised red onion galette

Feta, basil & roasted cherry tomato bruschetta

Each stand serves up to 50 guests

£500 for one stand, £800 for two stands, £995 for three

Finger buffet

A selection of sandwiches garnished with salad

Sausage rolls, cheese straws & pork pie wedges

Goats cheese galette, crudités, crisps & dips

£20.00 per person

With Victoria sponge, coffee cake and lemon drizzle cake

£25.00 per person



Mediterranean mezze boards

A mezze of Mediterranean cured meats

Prosciutto, chorizo, salami & pastrami

Marinated bocconcini & feta

Artisan breads, hummus, baba ghanoush & dipping oils

Slow roast tomatoes, wood fired roast peppers & olives

Crostini, crudites & fruits

£15.00 per person

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



Barbecue Lodge options

Cooked fresh to order under the Barbecue Lodge over up to a 2 hour window finishing by 10pm



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, spicy beef, pepperoni, chorizo, 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 £11.00 per person
Your own selection of 7 toppings £12.00 per person
(minimum of 70 portions from the wood fired oven)

Sausage sizzle

Kadai fire pits set within a chalkboard table encompassing cooking stations manned by staff cooking three different sausage flavours. Offered alongside freshly baked breads, sticky onions & homemade relishes.

Choose from: Pure Pork, Lincolnshire, Cumberland, Italian, sweet chili, pork & red onion, pork & apple, chicken & sage, chickpea & vegetables (Vn)
£10.00 per person
(minimum 70 portions from the fire bowls)

Barbecue & hog roast

Please see our offering in the earlier informal catering section

Evening sides

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

Salad cart

A vintage wooden market barrow displaying a selection of salads, savoury snacks, dressings and sauces.
To serve up to 70 guests £400, up to 140 guests £650

Hot potatoes

Choose either French fries or Cajun wedges to serve alongside evening catering £2.50 per person



Evening sweet treats served inside the barn

Donut mind if I do board

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 £175

120 doughnuts £275

180 doughnuts £350

Sweetie table

Spectacular sweetie table including eight of your favourite treats displayed in gorgeous glassware alongside bags suitable for guests to create their own take-home treat.

Sweets 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.

£175 (serves up to 80 guests)

£250 (serves up to 120 guests)

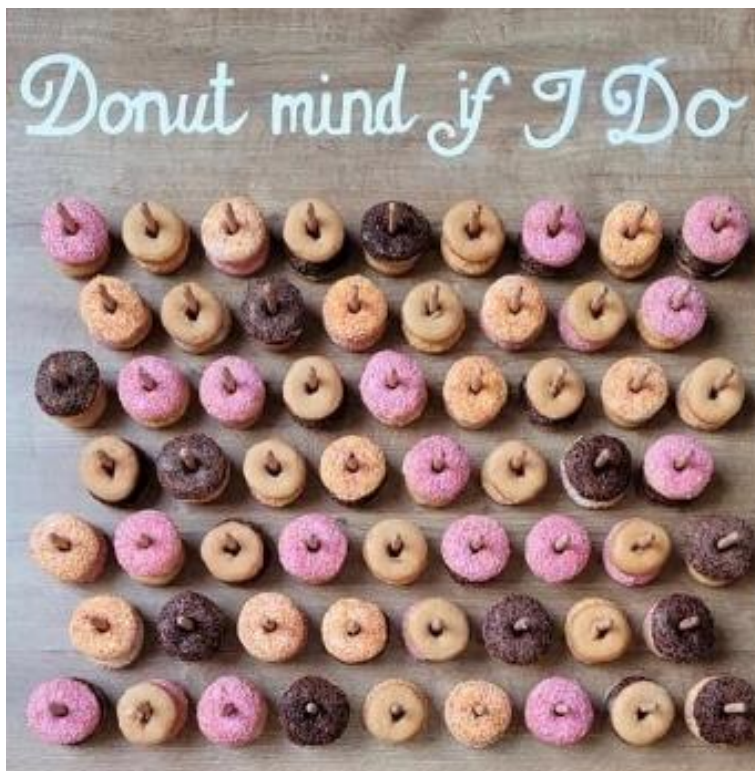
£350 (serves up to 200 guests)

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.

£450 to serve up to 100 guests

£625 to serve up to 200 guests







Fairground favourites

(only available alongside savoury evening catering)

Candy floss

Made fresh from the cart and served on sticks. £250

Popcorn

A vintage styled popcorn cart serving freshly popped corn in either sweet or salted flavour. £200

Both candy floss and popcorn carts together. £375

Hot fresh donuts

Donuts cooked to order rolled in cinnamon or sugar.
£250 up to 100 guests
Additional guests £2 each

Churros

Churros cooked to order, dusted in cinnamon, sugar or cocoa powder & served with warm chocolate dip.
£500 up to 100 guests
Additional guests £5 each

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.
£225



s spaghetti
meatballs



a rich tom
homemade r
Contains p

Miguel's Mexican
Nachos



nachos with chili,
and sour cream
contains

**FOOD ALLERGY
NOTICE**

IF YOU HAVE A
FOOD ALLERGY OR
A SPECIAL DIETARY
REQUIREMENT PLEASE
INFORM A MEMBER
OF THE CATERING
TEAM
THANK YOU

Pizza Planet
Pizzas



with a variety of toppings
is shown on each box
contains gluten and milk

**Pizza
Planet**
DELIVERY/PIZZERIA



Go rogue...

Dare to be different and offer what defines you and your event best.

In 2023 we created a plethora of different offerings to mark special occasions.

A Greek inspired BBQ with chicken and lamb souvlaki, spanakopita, pitta and tzatziki alongside plentiful feta and olive salads.

Peruvian Papa a la huancaína with homemade queso fresco.

A “beige” sharing buffet starter with plenty of tasty treats (and a splattering of veggies for colour).

Disney inspired canapes and street food selection with delicious gumbo for Tiana, spaghetti and meatballs Lady & the tramp style, teacup souffles from Beauty & The Beast and of course ratatouille!

Lasagne and cottage pie were offered as winter warmers and lots of special festive tweaks including delicious warm mince pies with lashings of brandy cream were seen during December’s special events.

Share Pinterest inspiration, old family recipes or ideas from your favourite places to eat, heritage or countries to visit and our team will pull together something fantastic crafting bespoke options with styling to suit.

What tasty new treats will 2024 bring to Southwood Hall?







Add style...

Your Coordinator can assist you in creating dreamy tablescapes and make plans on your behalf if it would assist.

Our colleagues at KWF are a trade-only styling company that can offer coloured table linens, napkins, cutlery and charger plates as well as other stylish decorative elements.

Quotations can be sought on your behalf to bring your vision to life and ordered by our team.

Linens

Coloured tablecloth	£10
Table runner	£5
Napkin	£1
Chair sash, installed	£3
Double tie sash, installed	£4

Place settings

Gold, rose gold or baroque etched cutlery, set	£3
Glass charger plates	£5

Centrepieces

Mirror plate	£2
Log slice	£3
Collection of three cylinder vases	£20
Table top lantern	£10
Tall vase	£10
Candelabra	£20

Pedestals

White Perspex column	£20
Oak plinth	£40
Mirror tile pedestal	£40
Floor standing candelabra	£30

Staging pieces

Aisle carpet	£50
Giant wicker heart	£40

Lighting

Fairy light bunting throughout the barn	£120
Festoons along the terrace	£100
Festoons over both seating areas	£175
LOVE letters with dimmable fairground bulbs.	£150
40cm lit letters	£10

Draping

Full length white curtain with swags	£250
Dramatic ceiling drapes with fairy lights.	£900





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 2024 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 Dryhopped 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
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

We are licenced and trained to take great care of your guests while celebrating with us. Anyone deemed intoxicated will be refused service at the bar managers discretion and encouraged to drink the water freely provided. The safety and wellbeing of our staff and your guests is paramount.

You will be aware from our contract that your guests are not permitted to bring their own beverages to events at Southwood Hall, which includes the barn, car park and grounds so that safe drinking can be monitored. Any guests doing so will make you liable for a £1,000 penalty corkage charge and may result in the bar being closed earlier than anticipated. We would appreciate you working with us to ensure that guests respect our policy and no additional charges become due. Any drinks found will be confiscated and destroyed. We regret that any guests refusing to amend their behaviour may be asked to leave.

Extended hire options

These opportunities are exclusively available with extended barn hire

To help you make the most of your extended three-day use of our facilities the team would be pleased to offer catering in the accommodation or at the barn to help your guests to relax and make the most of their stay.

Why not enjoy a BBQ to bring guests together the evening before your celebration or a brunch in the barn on the morning of their departure? Please speak to your Coordinator to discuss ideas and options that our chefs can offer with minimum time and attention required by you.

Some of our most popular options are shown below.

Light suppers in your accommodation (minimum 6 portions)

Sicilian pizza with your choice of toppings	£20
Mediterranean sharing mezze platter	£20
Cheese board, crackers & homemade chutneys	£15

Breakfast options served to your accommodation at 9am (each option serves 6)

Platter of freshly baked breakfast pastries	£50
Fresh fruit platter	£50
Basket of six generous bacon rolls or sausage butties	£50
Bucks Fizz breakfast (pastries, fruits, Champagne & orange juice)	£150

Options served in the barn at 10am (minimum 25 guests)

Cooked English breakfast with coffee & orange juice	£20
Brunch (cooked breakfast, fruits and pastries)	£25

If you have hired the barn for one day we cannot guarantee availability to offer additional catering. Please mention at your final planning meeting the month before your hire if you would be interested in adding catering when your Coordinator will be able to confirm availability. If it is an important element of your event we recommend securing the extended hire to ensure availability.

