



2025

Catering Guide

Welcome to our 2025 Catering Guide which includes lots of delicious options to entice you.

Shared meals are very popular choices synonymous with Southwood. Perhaps start with a wonderful mezze. Follow with a table carved roast adding a unique experience to your celebration as nominated guests are dressed in a Southwood Hall apron and chef's hat to visit the kitchen and collect the spoils to carve for their fellow guests. Top off your meal with a generous dessert table.

We are equally happy to serve plated formal dishes or informal options such as a barbecue so please feel free to select whichever options suits your appetite best. There is no obligation to serve three courses.

If you would like to offer formal plated dishes you are welcome to select up to two options per course (ensuring at least one suits all guests dietary requirements), specifying their individual choices at least a month prior to your event.

To save you from having to collate the individual choices we have outlined our most popular menus satisfying most tastes with options available to suit all requirements. In selecting those dishes you merely need to record any quests following restricted diets.

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. Additional children's options are not available alongside extended choice menus.

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!

Each November we host a Southwood Showcase 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 experience 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).

Your catering is freshly prepared at Southwood by our talented team allowing us flexibility to adapt dishes to accommodate guests with unique dietary requirements. Please make their needs known to us and we will suggest the most seamless way of meeting them. If a guest has a serious medical allergy we do ask that the entire menu for all attendees is allergen free.

We do insist that all guests attending your event are catered for. We will provide the correct cutlery, crockery and staffing levels for the portions ordered. Failing to provide appropriately for your guests does put the reputation of Southwood Hall at risk and so additional charges will be due after your event as we cater for additional attendees on an emergency basis. Please also check the contracts of suppliers working at your event as many require catering and soft drinks to be provided for them as part of their package.

The new 2025 prices come into effect on 1st January 2025. 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.

We encourage you to read this guide thoroughly as it outlines all provisions that we make and their associated charges. If you need any further advice or clarification please ask our team as we try to be as open as possible to help you avoid potential pitfalls. We recommend discussing menu options with your Event Coordinator prior to sending invitations so that the best advice and all allergen information can be shared.



Order of your day

When you start thinking about your day and all the elements you would like to include (alongside how far your budget will stretch) the timing of your wedding ceremony plays an important part.

An example timeline for a 1pm ceremony is:

- 12.00 Groomsmen's arrival
- 12.30 Guest arrival
- 1.00 Wedding ceremony
- 1.30 Drinks reception
- Canapes
- Photographs
- 3.00 Seat guests
- 3.10 Welcome of the newlyweds
- 3.15 Starter
- 3.45 Main course
- 4.30 Dessert
- 5.00 Tea & coffee
- 5.15 Toast
- 5.30 Speeches
- 6.00 Formalities complete
- 7.00 Evening guest arrival
- 8.00 Cut the cake
- 8.15 First dance
- Evening catering
- 1.00 Close

As guests need to arrive at Southwood by 12.30 they will usually have left home before having their lunch, meaning they may be hungry after your ceremony is complete. Canapes are therefore more important and you may prefer to offer them before or instead of a starter.



Alternatively if your ceremony takes place at 2pm or later guests will have had time to grab lunch and so be more settled. It is therefore more reasonable not to offer canapes or a full three courses.

An example timeline for a 2pm ceremony is:

- 1.00 Groomsmen's arrival
- 1.30 Guest arrival
- 2.00 Wedding ceremony
- 2.30 Drinks reception
- Photographs
- 4.00 Seat guests
- 4.10 Welcome of the newlyweds
- 4.15 Starter
- 4.45 Main course
- 5.30 Dessert
- 6.00 Tea & coffee
- 6.10 Toast
- 6.15 Speeches
- 6.45 Formalities complete
- 7.30 Evening guest arrival
- 8.00 Evening catering
- 8.30 Cut the cake
- 8.45 First dance
- 1.00 Close

A further consideration would be to invite all guests to join you for your ceremony at 4pm or later. One more informal catering offering can then be provided at around 7pm to all guests that will keep everyone satisfied all night with cake as a later sweet treat. This will make the very most of your catering budget.

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
Mocktail	£7.50

Bottled lagers and beers	from £4.50
Sparkling wine	£6.50
Asti	£7.00
Prosecco	£7.50
Chambord prosecco with fresh raspberries	£9.00
Champagne	£11.00
Pimm's No 1 Cup with traditional summer fruits	£7.50
Mint mojito	£9.00
Blushing bride pink gin & prosecco	£10.50
Aperol spritz	£10.00
Cocktails	£12.00

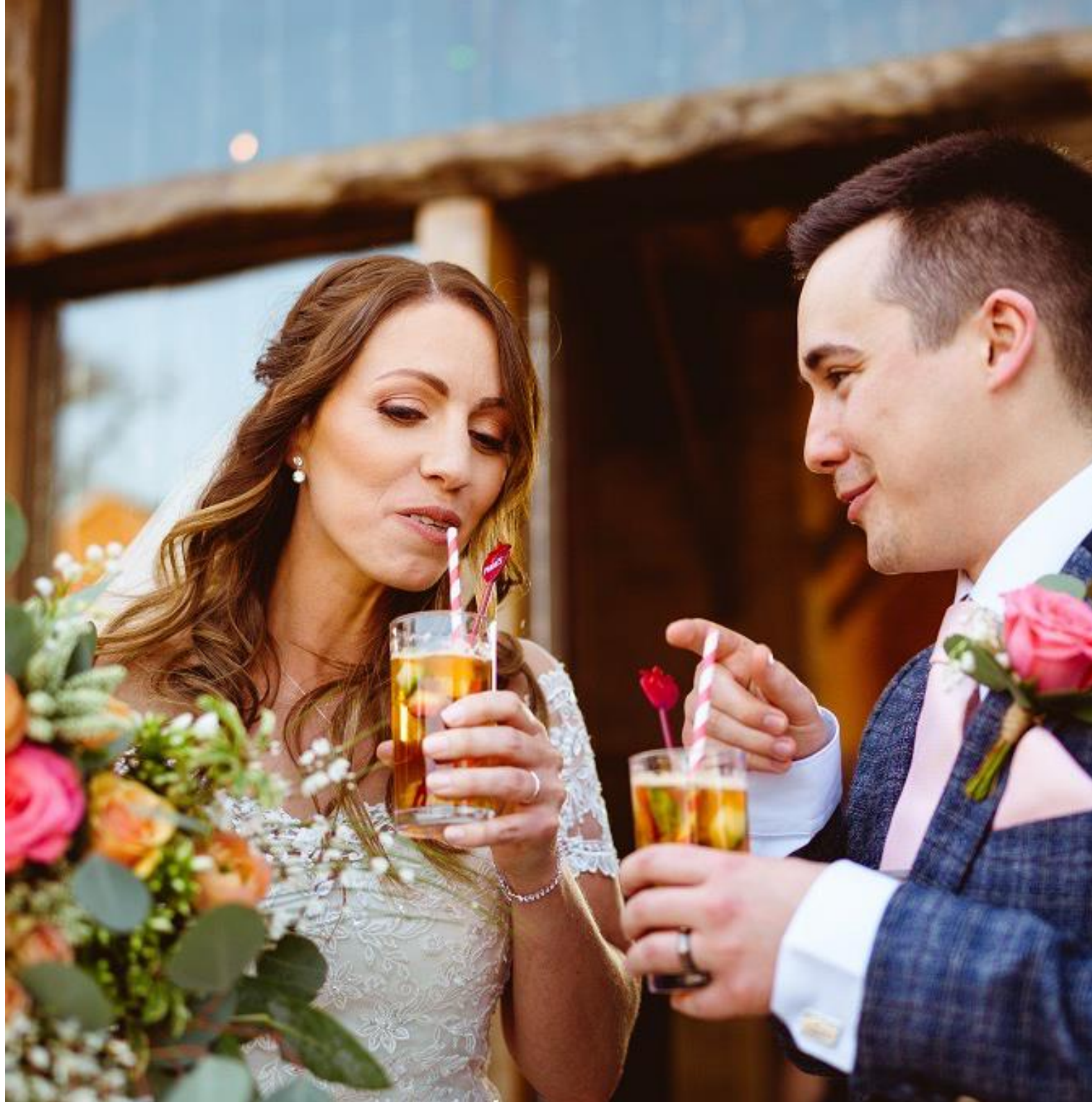
Served warm

Spiced apple cup	£5.50
Traditional mulled wine	£7.50
Hot spiced cider	£8.00
Sloe gin hot toddy with blackberries	£10.00

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	£6.50
Asti, bottled lager or orange juice	£7.00
Prosecco, Pimm's No 1 Cup or raspberry lemonade	£7.50
Hot spiced cider, mulled wine or spiced apple cup	£8.00
Mint mojito, pink gin prosecco spritz or berry mocktail	£10.50







Terrace cooler

An oak trough on the terrace filled with at least 100 drinks for your guests to help themselves. Choose your preferred selection from the bottled drinks available on the bar including mini bottles of wine and cans of pre-mixed spirits and cocktails.

Priced according to selection made, guide £450

Kilner cocktail bar

A stylish display of Mason & Kilner style dispensers bearing a selection of cocktails & mocktails for guests to serve themselves. Each dispenser serves 15.

Southwood cocktail Kilner	£100
Southwood mocktail Kilner	£50

Prosecco tower

Classic coupe Champagne glasses stacked for you to fill making the perfect photo opportunity & some very full glasses to be shared. Champagne is also available at additional cost.

14 glasses	£125
30 glasses	£250
55 glasses	£475

Pimp your prosecco

Our special stand offering iced baths of prosecco with shelves displaying polished flutes, bottles of Chambord, Triple Sec and a selection of farmhouse cordials. Mini baths of fruit garnishes allow guests to customise their perfect prosecco.

Up to 90 guests	£750
Additional guests £8 each	



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 gins, suitable for up to 100 guests	£700
Six gins, suitable for up to 150 guests	£950

Yours & mine drink stands

Oak stands crafted to be filled with 40 of your favourite drinks. Beers, ciders, Prosecco, cocktails, GnT or pressé. Priced to match your exact selection.

40 Pink gin & lemonade	£285
40 Prosecco	£325
40 Cocktails e.g. Passion fruit martini	£495

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 prosecco & 10 presse)	£350
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Hot chocolate station

Warming flasks of hot chocolate served alongside a stack of insulated cups, mini marshmallows, flaked chocolate, wafer curls, squirty cream.

Hot chocolate station for 50 guests	£225
Each additional guest	£4
Adding bottles of Baileys & Kahlua	£150

AILS
RUM
neapple
Orange
LICE



Grab yourself a
glass for the night
Write your



Champagne bar with seafood & sushi

Sushi

A selection of sushi, for example featuring California rolls, salmon wakame, tuna nigiri, spicy shichimi roll, salmon nigiri, shrimp nigiri, avocado maki, salmon avocado crunch rolls. £20 per person

Norfolk seafood

Brancaster oysters (and mussels when in season) served with lemon wedges & mignonette sauce, Brancaster crab, lime & chilli toasts. Lapsang vegan “smoked salmon” carrot ribbons on cucumber. £15 per person

Champagne

House Champagne £60 per bottle (6 glasses) or corkage charge to provide your own £12.50 per 70cl bottle



Snack ladders

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

- Mini Cumberland sausages in honey & mustard glaze
- Southern chicken strips & garlic herb dip
- Mini jacket potatoes topped with smoked tomato
- Baked goats cheese & caramelised red onion galette
- Feta, basil & roasted tomato bruschetta

Each stand serves up to 50 guests
£550 for one stand, £850 for two stands, £995 for three



Charcuterie glass toppers

Mini charcuterie boards available alongside welcome drinks made to fit on glasses to ensure hands are free for grazing.
£5.00 each

Snack wall

Assorted packets of crisps, popcorn and snacks pegged to a free-standing frame to create a display for all to enjoy.
100 packets £150, 150 packets £200



Ice cream & sorbet tubs

Mini tubs of Norfolk Farmhouse ice cream and sorbet in a selection of flavours offered from a basket served on the terrace.
£4.00 each

Waffle cones

A manned ice cream station under the barbecue lodge serving guests cones of delicious farmhouse ice cream
£4.50 each



Grazing table charcuteries cones

A grazing board of bite sized treats with paper cones for guests to fill and 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.

£15.00 per guest







Canapés

- Mini Yorkshire pudding, peppercorn brisket & horseradish cream
- Bunless mini cheeseburger, pickle, lettuce & tomato (GF)
- 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
- Croque monsieur
- Freshly baked warm homemade sausage roll
- Asparagus spear wrapped in Parma ham with lemon mayo dip (GF)
- Chicken, mozzarella, slow roast tomato & basil lollipop
- Chicken yakitori skewer (GF)
- Southern coated chicken strip, garlic & herb dip
- Honey seared salmon with whisky dip (GF)
- Smoked salmon rillette on cucumber round (GF)
- Thai fishcake, sweet chili dipping sauce
- Tempura king prawn, garlic aioli
- Prawn filled lettuce cup (GF)
- Crab, lime & chilli toast
- Tomato, feta & basil bruschetta
- Bocconcini caprese skewer with pesto (GF)
- Panko crumbed brie wedge, red onion marmalade
- Carrot & halloumi fritters, spiced coriander yogurt
- Halloumi fry, smoked tomato ketchup
- Crumbed Mac 'n' cheese
- Mushroom & tarragon risotto ball, truffle aioli
- Cheese pommes Dauphine
- Baked goats cheese & caramelised red onion galette
- Welsh rarebit toast
- Mini ice cream or sorbet waffle cone
- Petite cone of french fries, homemade ketchup (Vn & GF)
- Mini baked potato topped with vegan soft cheese & herbs (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)
- Olive tapenade bruschetta (Vn)
- Corgette pakoras, spiced mango chutney (Vn & GF)
- Bloody Mary soup shot (Vn & GF)

Chef's selection of five canapés £12.00

Your choice of five canapés £14.00



Prefer to keep things simple?

To reduce your wedmin and make the most of your budget we have designed a menu of popular dishes easily adaptable to suit all dieatary requirements.

Instead of collecting everyone’s individual menu choices you only need to collect details of guests with special requirements. Chef will put together suitable options for all guests from the menu that you choose.

We advise you not to disclose the menu you have selected to guests but merely ask if they have specific requirements which will be accommodated.

As an example if you chose:

Starter

Petite baked camembert studded with rosemary & truffle oil, ciabatta toasts & dressed bistro salad

Main

Mascarpone & herb stuffed chicken fillet wrapped in Parma ham on risotto Verde with cherry tomato dressing

Dessert

Biscoff caramelised cookie cheesecake, whipped cream & Lotus biscuit

Chef might serve the following to those requiring tweaks:

Petite baked vegamembert studded with rosemary & truffle oil, gluten free toasts & dressed bistro salad

Risotto Verde topped with roasted cherry tomatoes on the vine, shaved prosociano & rocket

Vegan vanilla cheesecake on gluten free biscuit crumb with berry compote.



These dishes are very popular choices that have allergen free and plant based alternatives available so are suitable for this style of menu:

Starter – choose one:

Petite baked camembert studded with rosemary & truffle oil, ciabatta toasts & dressed bistro salad £12.00

Goats cheese & caramelised red onion tart tatin £10.50

Halloumi fries with chili jam & Greek salad £11.00

Salmon & lemon risotto dressed with rocket £11.50

Roasted tomato soup, vine tomatoes & basil oil (Vn & GF) £10.50

Main – choose one:

Mascarpone & herb stuffed chicken fillet wrapped in prosciutto served on risotto verde with cherry tomato & balsamic dressing £26.00

Roasted chicken breast, pork & sage stuffing, roasted potatoes, carrots & broccoli £27.50

Sausage & mash, greens & crispy fried onions with onion gravy £26.00

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

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

Dessert – choose one:

Biscoff caramelised cookie cheesecake £10.50

Sticky toffee pudding with salted caramel sauce £10.50

Warm rich chocolate brownie with whipped vanilla cream & chocolate sauce £10.50

Vanilla cheesecake, biscuit crumb & berry compote £11.00

Apple gingerbread crumble with Crème Anglaise £10.50



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.
£15.00 per guest (minimum 8 portions per table)

Starter

Your choice of homemade soup all £10.50

Country vegetable (Vn & GF)

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

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

Trio of melons, pink grapefruit & ginger wine syrup (Vn & GF) £10.50

Heritage tomato & pesto tart, watercress & balsamic drizzle (Vn) £11.00

Roasted cauliflower, cashew, chili, sesame & coriander salad (Vn & GF)
£11.50

Creamy chestnut mushrooms on sourdough garlic bread (V) £10.50

Wild mushroom arancini on mustard aioli (V) £11.00

Baked camembert, truffle oil & ciabatta toasts (V) £12.00

Double baked cheddar souffle, smoked tomato chutney (V) £11.50

Welsh rarebit, ale chutney & apple slaw (V) £10.50

Halloumi fries with chili jam & Greek salad (V) £11.00

Goats cheese & caramelised red onion tart tatin (V) £10.50

Smoked salmon, salmon rilette & granary toast with mixed leaves £11.50

Grilled king prawn skewer, sweet chilli sauce & Asian slaw £11.00

King prawns marinated in garlic, chilli & coriander on a salad of
cucumber ribbons (GF) £11.00

Crab cakes dressed with pea shoots on Colman's mustard aioli £11.50

Ham hock terrine, apple & sour cream slaw £10.50

Panko crumbed Scotch egg with piccalilli & crackling £11.00

Smoked duck breast, caramelised pear salad (GF) £12.50

Confit duck bonbons on carrot & cumin puree with asparagus tips £12.00

Peppercorn brisket, Yorkshire pudding, watercress salad & horseradish
cream £11.00





Southwood's famous table carved roasts

Southwood is celebrated for delicious and generous roasted meats ready to be carved at the table. The theatre begins in the barn as we collect the guests that you have nominated to be carvers for your wedding breakfast, telling tall tales of what lies in store. Each joint is suitable for a minimum of 8 guests to share. Children are charged at the full adult rate. Chef will provide a vegan alternative to suit those following a plant based diet.



As they are gathered together we dress them in Southwood Hall aprons and chef's hats (or your own if you prefer).



Once suitably dressed we invite them into our kitchen to collect joints of meat that they will share with their fellow guests.



They then return to their tables met with applause. A great photo opportunity adding an element of fun and always fondly remembered.



Once at the table they carve the meat and share it out whilst terrines of roast potatoes, seasonal vegetables and gravy boats arrive to be shared.



Help is always on hand

Never fear, help is always near. Chef is equally happy to pre-carve the meat in the kitchen or our team are nearby to assist at the tables.



Choose one meat with terrines of vegetables

Roast loin of pork, stuffing & apple sauce £25.00
 Turkey breast, pigs in blankets & cranberry sauce £26.00
 Broadland beef rump, Yorkshire pudding, honey roast parsnips & horseradish sauce £27.50
 Served with roast potatoes, two additional vegetables and lashings of homemade gravy



Or choose one served with summer salads

Smoked gammon & mustard mayo £25.00
 Southwood salt beef & horseradish mayo £27.50
 Served with roasted vine tomatoes, terrines of buttered new potatoes, a selection of salads & freshly baked breads



Or even sirloin steak with traditional trimmings

Beef half sirloin garnished with roasted vine tomatoes, served with terrines of chunky chips, buttermilk onion rings, thyme and garlic field mushrooms, watercress salad & boats of peppercorn sauce £40.00





Plated main courses

(If offering guests a choice we advise you to pick one plated option from this page and one from the next page to cater for all diets)

Seared Cod, crushed potatoes, smoked bacon, leek & pea ragout £27.00

Smoked salmon & lemon risotto dressed with pea shoots £25.00

Sea bass, potato tartare, garden pea puree & beurre blanc £27.50

Roasted chicken breast, pork & sage stuffing, roast potatoes, carrots & steamed broccoli £25.00

Mascarpone & herb stuffed chicken fillet wrapped in prosciutto served on risotto verde with cherry tomato & balsamic dressing £26.00

‘Marry Me’ chicken. Chicken breast cooked in a cream sauce served over buttered new potatoes and green bean bundle £25.00

Pork loin steak, rosemary roasted Norfolk Peer potatoes, braised red cabbage with chestnut mushrooms & mustard cream sauce £26.00

Sausage & mash, greens & crispy fried onions with rich onion gravy £25.00

Rosemary roasted pork tenderloin, chorizo potato croquette, cauliflower puree & cider cream sauce £28.50

Slowly roasted pork belly & crackling with potato dauphinoise, red cabbage, caramelised apple & cider gravy £26.50

Aberdeen Angus gourmet burger with lettuce, tomato & relish in a brioche bun, chunky chips, onion rings & bistro salad (Vegan alternative available) £26.00

Broadland beef braised in Adnams ale, creamed potatoes, cheddar croute, tenderstem & glazed carrot £26.00

Yorkshire pudding filled with crispy roast potatoes, honey roasted parsnips & carrots topped with roast beef rump £27.00

Beef shin ragu with pappardelle & shaved parmesan £27.50

Lamb rump, creamy mustard mash, buttered chantenay carrots & minted red wine gravy £32.00



Plated main courses

(If offering guests a choice then we advise you to pick one option from this page and one from the previous page to cater for all diets)

Hasselback halloumi baked in a rich tomato, olive & caper sauce served with green salad & olive bread (v) £25.00

Pearl barley & chestnut mushroom risotto, herb pesto & rocket (Vn) £25.00

Risotto verde, roasted vine tomatoes & rocket (Vn) £25.00

Puy lentil, wild mushroom & caramelised onion Wellington, red wine reduction & seasonal vegetables (Vn) £26.00

Pan fried gnocchi, charred courgette, butternut squash & toasted pine nuts on artichoke puree (Vn) £28.00

Casarecce with peas, fennel & cherry tomatoes topped with pea shoots & basil (Vn) £27.00

Roasted cauliflower steak, Chantenay carrots and thyme roasted baby potatoes with vegetable gravy £26.00

Butternut squash, spinach & pine nut pithivier, red onion sauce (Vn & GF) £27.00

Quinoa nut roast, truffle gravy & roasted vegetables (Vn) £27.50

Polenta with wild mushrooms, hazelnuts, figs & red onion jam (Vn) £27.50

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 wedding cake plated with cream & fruit garnish £8.00

Profiteroles with chocolate sauce £9.00

Warm rich chocolate brownie with whipped vanilla cream & chocolate sauce (Vn & GF available) £10.50

Chocolate mousse, amaretto cream & blackcurrant sorbet (Vn) £11.00

Millionaires' chocolate toffee tart & vegan ice cream (Vn & GF) £10.50

Triple layer chocolate fudge cake, cherry compote & ice cream £11.50

Vanilla cheesecake, topped with biscuit crumb & berry compote £11.00

Lemon posset & homemade shortbread biscuits £11.00

Raspberry amaretti trifle topped with torched lemon meringue £11.00

Passion fruit Pavlova with mascarpone cream £10.50

Eton mess. Crushed meringue, strawberry & Chantilly cream, with fresh berries on strawberry sauce £11.00

Tiramisu with coffee crèmeux £11.00

Biscoff caramelised cookie cheesecake £10.00

Sticky toffee pudding & salted caramel sauce (Vn & GF available) £10.50

Apple gingerbread crumble & Crème Anglaise (Vn & GF) £10.50

Adnams Ease Up IPA treacle tart with clotted cream £11.00

Old school treacle sponge pudding, thick creamy custard £10.50

Madagascan vanilla ice cream with salted caramel ice cream, toffee sauce & cinder toffee £10.50

Norfolk wild strawberry ice cream, meringue kisses & berry compote £10.50

A selection of traditional cheeses with crackers £11.50





Dessert table

A dessert buffet of assorted desserts styled for your guests self-selection. You can expect at least one option per 10 guests with spare slices for hungry guests!

The typical selection includes:

Biscoff caramelised cookie cheesecake, Millionaires chocolate toffee tart (Vn & GF), Honeycomb & caramel cheesecake, Generous layered chocolate fudge cake
Strawberry Pavlova (GF), Vanilla cheesecake (Vn & GF), Apple pie & fresh fruit salad (Vn & GF) £15.00 per person



Table shared pudding boards

Our most generous feast for pudding lovers with two full portions of dessert per person presented on our raised oak boards for each table to share

Biscoff cheesecake
Fresh fruit topped Pavlova (GF)
Millionaires' chocolate toffee tart (Vn & GF)
Triple layer chocolate fudge cake
Profiteroles, fresh berries & chantilly cream
£17.00 per person

Dessert trios

Many of our desserts can be made in miniature form so please discuss your favourites with your Coordinator.

Chefs suggested trio of desserts
Lemon posset, vanilla cheesecake & chocolate brownie £13.50

Your own selection of three miniature puddings with an encompassing garnish £14.50





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.

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

Pan fried salmon fillet, potato galette, buttered leeks, capers & chive butter sauce
Roasted chicken breast, pork & sage stuffing, roasted potatoes, carrots & tenderstem
Puy lentil, wild mushroom & caramelised onion Wellington, red wine reduction & seasonal vegetables (Vn)

Eton mess
Biscoff caramelised cookie cheesecake
Warm rich chocolate brownie & chocolate sauce (Vn available)

£55.00 per person (£41.25 children under 8)

Extended choice B

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

Sea bass, potato tartare, garden pea puree & beurre blanc
Broadland beef braised in Adnams ale, creamed potatoes, cheddar croute, tenderstem & glazed carrot
Quinoa nut roast, truffle gravy & roasted vegetables (Vn)

Triple layer chocolate fudge cake & whipped cream
Vanilla cheesecake with berry compote (Vn & GF)
Sticky toffee pudding with salted caramel sauce

£60.00 per person (£45.00 children under 8)





Children's meals

Available when selecting adults plated meals, these are not available alongside sharing dishes or informal options.
(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 £8.00

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

Main £13.50

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

Dessert £8.00

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 or place setting charge paid. 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
£30.00 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 vegan cream cheese (Vn)

Add three cakes or pastries:

Victoria sandwich

Lemon drizzle

Coffee cake

Red velvet cake

Carrot cake

Buttered fruit or plain scones with jam & cream

Chocolate brownies (Vn available)

Fresh fruit tartlets

Macarons

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 £2.50 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 100 portions for a whole pig, for less guests large joints of pork will be slow roasted & carved in front of guests)

£27.50 as part of a formal meal

£25.00 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

Chicken kebab with Mediterranean vegetables

5oz Sirloin steak (£4.00 extra)

Two options per guest with Chef's salads £25.00

Three options per guest with Chef's salads £32.50

(formal dining option additional £2.50 per person)

Chef's salad buffet

Green salad, Moroccan couscous, tomato and basil pasta,
three bean & wild rice, carrot & raisin râpées

Your choice of a hot potato dish

(Fries, jackets, Cajun wedges or new potatoes)





Decadent chocolate table

An exquisite selection of handmade Norfolk truffles, homemade creamy fudge & premium quality chocolates immaculately presented on fine glassware to create a sophisticated display of pure decadence.
£600.00



Sweet grazing table

If sweet is your thing rather than savory then we can create a sweet grazing table of cake slices, tray bakes, brownies, flapjacks, rocky road, cookies and biscuits with fresh fruits, marshmallows and more.

From £800 (serves 75) and £10.00 per person for additional guests. Add a cutting cake in a choice of flavours to make it a true wedding cake alternative. £50.00



Cheese table

Large wedges of traditional cheeses presented on a separate oak table with crackers, crudites and fresh fruit, seasonal homemade pickles & chutneys.
£11.00 per person (minimum 50 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	£26.50
Single serve 187cl bottles, suitable as a favour	£7.00

Red

Pinot Noir, New Zealand	£29.00
Merlot, Chile	£27.00
Cabernet Sauvignon, Chile	£27.00
Malbec, Argentina	£30.00

White

Sauvignon Blanc, Chile	£27.00
Pinot Grigio, Italy	£27.00
Chardonnay, Australia	£27.00
Sauvignon Blanc, Marlborough New Zealand	£30.00

Rosé

Zinfandel Rosé, USA	£27.00
Pinot Grigio Blush, Italy	£28.00

Aperitif

Vintage Port	£50.00
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Sparkling wine and Champagne

Single serve mini Prosecco, suitable as a favour	£7.50
House sparkling wine (white or rosé)	£27.50
Cava	£28.00
Asti	£29.00
Prosecco	£30.00
House Champagne	£55.00
Moët & Chandon Brut Imperial	£70.00
Bollinger Special Cuvée	£85.00



Non-alcoholic alternatives

Soft drinks

Jugs of squash	£7.50
Bottled mineral water, still or sparkling	£7.50
Schloer	£10.00
Nozeco	£20.00

Cocktails jugs (serve 5)

Pimms No1 cup	£45.00
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 a standard drink or to subsidise a drink of the guest's choice. Perfect as a favour alternative. The total will be used as a bar tab and any excess refunded to you after the wedding.
From £7.00 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	£6.50
Prosecco	£7.50
Chambord prosecco with fresh raspberries	£9.00
Champagne	£11.00



Wedding cake service

Cutting your cake is an iconic part of every wedding and we welcome you to provide your own traditional baked wedding cake that does not require specialised storage or refrigeration. We are happy to cut your wedding cake and present it back to the cake table on platters alongside cocktail napkins for self-service alongside your evening catering without charge. We do not provide cutlery or crockery with this service.

Serving your cake earlier in the day as an alternative to dessert will incur a charge as guests expect crockery and cutlery to be provided.

Sliced in the evening and offered on platters alongside paper napkins	Complimentary
Slices served from a station in place of a dessert with tea plates and cake forks	£5.00
Plated and served as dessert with fresh fruit compote & whipped cream 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" while maximising your budget to include desserts, evening nibbles or drinks to get the party started!.

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 £450

Four tiers serve 110 £675

Five tiers serve 160 £900

Jagerbomb tower

Why not make a dramatic entrance to your party and get the dance floor moving.

Three tiers serve 40 £160

Four tiers serve 60 £240

Five tiers serve 90 £360

Wooden shot "cake"

Colourful sambuca shots presented on our chunky oak stand.

Three tiers serve 60 £225

Four tiers serve 100 £350

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 £750

Four tiers to serve up to 105 guests £1,000

Five tiers serving up to 150 guests £1,250





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 per person

Topped chip cones

Chip cones topped with a selection of:
Chicken tenders, Cumberland butchers sausage
& grilled halloumi
£8.00 per person

Fish & chips

Chip cones topped with a selection of:
Adnams beer battered fish, battered halloumi, battered
chip shop sausages (vegan sausages available)
£9.50 per person

Street food
(Minimum 75 portions)

Spoil your guests with a selection of street food inspired options cooked in the main kitchen & served from a street food styled buffet.

Spoil your guests with a selection of street food inspired options cooked in the main kitchen & served from a street food styled buffet.

Chef's selection

Pizzas made with a variety of toppings

Quarter pound beef burger, lettuce, tomato, relish & fries

Nachos topped with vegan chilli, guacamole & salsa (Vn & GF)

Three options £14.00 per person

Four options (adding fish & chip buckets) £15.00

Quarter pound beef burger, lettuce, tomato, relish & fries
Nachos topped with vegan chilli, guacamole & salsa (Vn & GF)
Three options £14.00 per person
Four options (adding fish & chip buckets) £15.00

Nachos topped with vegan chilli, guacamole & salsa (Vn & GF)
Three options £14.00 per person
Four options (adding fish & chip buckets) £15.00

Four options (adding fish & chip buckets) £15.00

Your own selection
At least one option must suit all guests' dietary requirements.
Equal quantities of each option will be provided

Equal quantities of each option will be provided

Pizzas made with a variety of toppings

Hog roast bap filled with pulled pork, sausage stuffing & apple sauce

Long dogs, street cart onions & mustard relish

Beef burger topped with salad & relish served with fries

Buffalo chicken & bacon pasta bowl

Fish & chip buckets with tartare sauce

Prawn cocktail salad bucket

Chicken Caesar salad bowl

Chicken tenders on a bucket of fries with garlic & herb mayo

Honey chipotle chicken & spiced yogurt rice bowl

Chicken & chorizo jambalaya with crusty bread sticks

Chicken Katsu curry rice bowl

Lemon & herb chicken fillet strips on spicy rice Nandos style (GF)

Mac 'n' cheese, garlic & herb crumb & ciabatta toasts (V)

Crispy tater tots with garlic cheesy mushrooms (V & GF)

Rich tomato penne pasta bowl with vegan pesto (Vn)

BBQ jackfruit bap (Vn)

spiced chickpea burger, salad, relish & fries (Vn)

Nachos topped with vegan chilli, guacamole & salsa (Vn & GF)

Jacket potato with homemade BBQ beans & vegan cheese (Vn & GF)

Your choice of three options £15.00 per person

Your choice of four options £17.50 per person



Options served from the Barbecue Lodge

Cooked fresh to order under the Barbecue Lodge over up to a 2 hour window finishing by 10pm (minimum of 70 portions available from live cooking stations, smaller numbers available from the kitchen)



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 £12.00 per person or Your own selection of 7 toppings £14.00 per person



Kadai grill

Live cooking stations over Kadai fire pits set within a chalkboard table encompassing cooking stations manned by staff.

Gourmet 6oz Aberdeen Angus burgers (GF), jumbo traditional pork sausages (GF), Vegan beetroot burgers or field mushrooms stuffed with vegan cheese, garlic & herbs (GF)

Brioche bread rolls, sticky onions, salads, sauces & homemade relishes

£10.00 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 & barbecue beans

£850 up to 100 guests

£950 up to 150 guests

Additional cold toppings

Coleslaw, piri piri chicken, ham & mustard mayonnaise and Coronation chicken

£1,050 up to 100 guests

£1,350 up to 150 guests

Additional hot toppings

Choose either chili con carne & vegan vegetable chilli

or barbecue pulled pork & barbecue jackfruit

added to either of the above options £250

Evening sweet treats served inside the barn
or under the Barbecue Lodge if you prefer

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 £200

120 doughnuts £300

180 doughnuts £400

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)

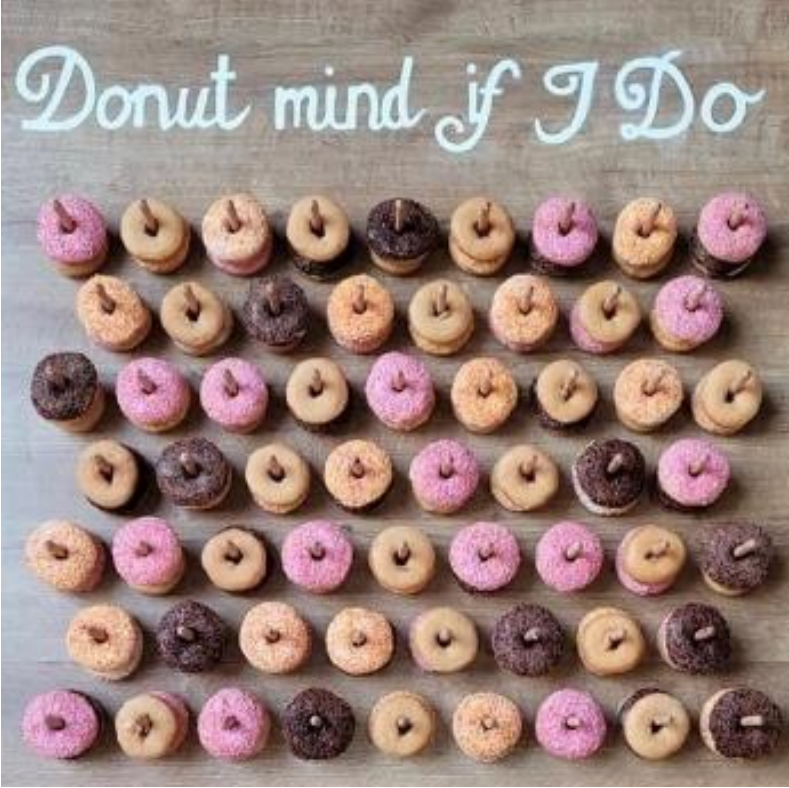
£250 (serves up to 120 guests)

£350 (serves up to 200 guests)

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.

£250







Evening sweet treats cooked under the Barbecue Lodge

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. £400



Hot fresh donuts

Donuts cooked to order rolled in cinnamon or sugar.
£300 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 spaghetti
heatballs



a rich tom
homemade r
Contains p

FOOD ALLERGY NOTICE

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

THANK YOU

Miguel's Mexican Nachos



nachos with chilli,
and sour cream
contains

Pizza Planet Pizzas



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



Go rogue...

Dare to be different and offer what defines you and your event best. In 2024 we created a plethora of different offerings to mark special occasions.

A gorgeous grazing table for for 150 guests at a 10yr canceversary party. Brancaster oysters and mussels served alongside delicious sushi for a lovely lady's fabulous! 50th birthday celebration. A summertime picnic spread (albeit served inside in the Summer of '24)! Chef's homemade clotted cream Cornish fudge and traditional Cornish pasties served alongside cones of seaside chips reminiscent of holidays shared visiting family iin your home town. An Italian banquet fit for sharing with arancini, parmesan croquettes, stuffed portabello mushrooms and frittata alongside beef shin ragu and roasted cherry tomato orzo. Of course followed by authentic wood fired pizzas n the evening.

What tasty new treats will 2025 bring to Southwood Hall?

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.







Add style...

Your Coordinator is experienced in creating dreamy décor and tablescapes to compliment your scheme.

We are happy to help, securing stylish options from our colleagues at KWF on your behalf. A local trade-only styling company that offers coloured table linens, chair sashes, cutlery, charger plates, lights and drapes alongside many other stylish elements.

Quotations can be sought on your behalf to bring your vision to life.

Linens

Coloured tablecloth	£15
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
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 2025 as inflation and taxation 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	£6.00

Large bottles	
Kopparberg fruit ciders	£6.00
Magners ciders	£6.00
Adnams ales	£6.00
Woodforde’s ales	£6.00

Standard bottled beers & alcopops	
Budweiser	£4.00
Corona	£4.00
Peroni	£4.00
Smirnoff Ice	£4.00
WKD	£4.00

House wines (single serve bottles)	
Merlot	£6.50
Shiraz	£6.50
Sauvignon blanc	£6.50
Pinot Grigio	£6.50
Chardonnay	£6.50
Zinfandel	£6.50
Prosecco	£7.50

Standard spirits	
Bacardi rum	£3.00
Captain Morgan rum	£3.00
Gordons’s gin	£3.00
Grouse whisky	£3.00
Malibu	£3.00
Smirnoff vodka	£3.00



Premium spirits	
Disaronno	£3.00
Courvoisier cognac	£3.50
Grey Goose vodka	£4.00
Hendricks’s gin	£4.00
Jägermeister	£3.00
Jack Daniels	£3.00
Southern Comfort	£3.00
Three barrels brandy	£3.00

Party drinks	
Cocktails	£12.50
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
Pint	£4.50

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 style pizza with your choice of toppings	£20
Mediterranean sharing mezze platter	£20
Cheese board, crackers & homemade chutneys	£15
Slow cooker meals, salads & garlic bread	£25

Breakfast options served to your accommodation at 9am

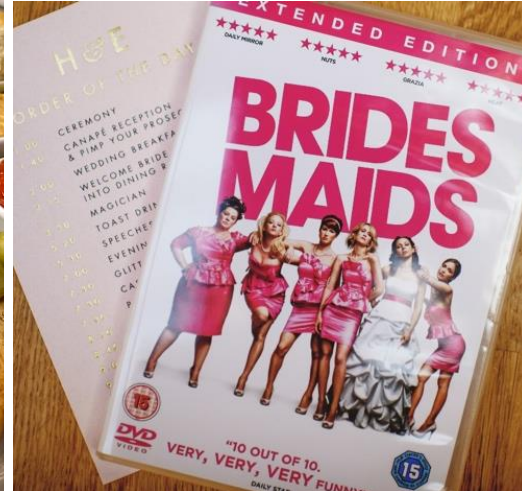
(each option serves 6)

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 24 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.



Brunch bolt on for one day barn hire

Availability in the diary to host a brunch in the barn the morning after your event cannot be guaranteed unless you have secured three day exclusive use of the barn however if the barn has not been secured but our diary allows it we like to be able to extend the option of offering it to your guests. We will be able to confirm availability at your final planning meeting, 4 weeks before your wedding.

Options served in the barn at 10am (minimum 24 guests)

Hire of the barn for the following morning	£500
Cooked English breakfast with coffee & orange juice	£20
Brunch (cooked breakfast, fruits and pastries)	£25



Food allergies, intolerances, special diets and preferences

In looking after your guests it is really important that our team understands any particular dietary requirements they may have. There are key difference between allergies (which can be life threatening), intolerances (which cause milder non life-threatening symptoms) and preferences. Serious medical allergies (often needing immediate intervention with an epi-pen type device) will mean that the entire kitchen will need to be allergen free throughout the preparation and service of all food that you offer. For example is one guest had a serious nut allergy no other dishes containing nuts would be available for service throughout your event.

Allergies

A food allergy causes symptoms such as itchy skin, wheezing or swelling of the lips, face and eyes. It can cause anaphalaxis and so be life threatening in the most serious cases.

UK Food Safety Guidance trains us to declare and watch for 14 regulated allergens in the ingredients we use which are the most potent and prevalent. Your event coordinator can provide this information for each dish. When we state that a dish is allergen free we are solely including the 14 main allergens:

- celery
- cereals containing gluten
- crustaceans
- eggs
- fish
- lupin
- milk
- molluscs
- mustard
- peanuts
- sesame
- soybeans
- sulphur dioxide and sulphites
- tree nuts

If you are allergic to ingredients not included in the 14 allergens, you should always ask staff for information about your specific food allergy.

Intolerances

Unlike a food allergy, a food intolerance is not caused by your immune system overreacting to certain types of food, which means you cannot have a serious allergic reaction.

A food intolerance is when you have difficulty digesting certain foods or ingredients in food. It's not usually serious, but eating the food you're intolerant to can make you feel unwell.

If advised of food intolerances we will of course ensure dishes do not include ingredients that cause problems. From time to time we do encounter guests who knowingly select dishes that contain ingredients that they are intolerant to as they either medicate to relieve symptoms or choose to suffer the consequences. If a guest knowingly selects a dish that we advise against we will need your confirmation that you have been provided with the information and passed that on to your guest ahead of your event.

If guests have numerous allergies and or intolerances they are very welcome to contact us directly via events@southwoodhall.com so that we can work with them to ensure that they are well catered for and comfortable on the day.

Using allergen free alternatives may attract additional charges as unfortunately the ingredients are often more expensive to procure.

Restricted diets

Guests may be following a particular diet for a number of reasons such as other underlying health conditions, religious, cultural or ethical reasons.

Their needs must also be met within the menu that you offer, for example if you have a vegan guest attending there must be at least one dish per course that is plant based.

Preferences

Sometimes guests purely dislike different flavours and textures or have anxieties regarding food. It is important that we understand these too so that we can support you in finding two dishes that satisfy all guests. Offering multiple choices beyond two will impact your budget as surcharges apply. It may be worth considering a traditional roast based dish that guests are familiar and comfortable with (vegan guests can be offered puy lentil Wellington alongside the same vegetables without incurring additional charge).

Your invitations should always ask that guests let you know if they have any particular requirements and we ask that you pass all of that information to us so that we can guide you and manage their expectations.

Ingredients are bought in specifically for the menu and choices that you advise us of, we do not carry the ingredients to provide alternatives on the day.



Southwood
Hall