



Glen Lodge

Wedding & Event Venue

BAWBURGH, NORFOLK

Catering menus

2023 - 2024

 **BAWBURGH**

Catering menus

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Catering information

Our Glen Lodge catering team are passionate about food. Using seasonal, local produce, our menus are carefully designed by our chefs to provide a wide selection of mouth watering dishes.

Selections

Within our standard package prices, we allow you the flexibility of having the choice of up to three dishes for each course. We kindly request your menu includes a vegetarian option within these three choices. All dishes require pre-ordering.

Dietary requirements

Any dietary requirements given in advance will be catered for with care and adjustments will be made when preparing your menu. Please simply ask if you would like any dishes to be provided vegan, gluten-free, dairy-free or for any other intolerances you may be concerned about.

Menu tasting

For bookings spending over £4,000.00 on a wedding, a complimentary wedding breakfast tasting for two is included (subject to your catering choices). Additional places may be booked for this for £45.00 per person. These must be pre-booked with your coordinator and held a minimum of 3 months prior to your booking. It is each couple's responsibility to make sure they have booked in for their tasting. Please note that during busy periods, wedding tastings may only be available on weekdays between 12pm and 4pm.



Canapes

Canape menu

Please select either three or five options from our canapé menu below:

Chicken, sundried tomatoes and mozzarella skewers, pesto dressing (GFA)

Mushroom and gorgonzola arancini (V)

Mini beef burger slider, applewood cheese, tomato chutney

Tempura tiger prawns, sweet chilli dip (DFA)

Fried chicken, katsu mayonnaise

Mini crayfish and crab brioche bites, red chilli jam

Beetroot and goats cheese tartlet (V, GFA)

Shredded duck, caramelised onion chutney tartlets topped with crème fraiche (GFA)

Halloumi fries, sweet chilli and lime greek yoghurt (V)

Mini southern fried chicken burger, garlic aioli, rocket

Brie, fig and prosciutto crostini

Lime king prawn skewer, wasabi guacamole (GFA, DFA)

Asparagus tips wrapped in parma ham, balsamic glaze (GFA, DFA)

Salmon and dill quiche

Whipped blue cheese and pear bruschetta (V)



Starters



Belly of pork, crackling, pulled pork bon bon, apple and celeriac puree

Starters

Please select up to three options from the below menu - please include a vegetarian dish:

Homemade soup: (V, GFA, DFA)

*Roasted tomato & basil | carrot & coriander | butternut squash & chilli |
seasonal vegetable | honey & parsnip*

Smoked salmon and king prawns, horseradish crème fraîche, cured red onions,
cucumber ribbons, lemon and parsley croutons (GFA, DFA)

Cod fillet, chorizo, red pepper and paprika casserole, parmesan and pistachio crisp (GFA, DFA)

Jerk chicken kebabs, mango salsa (GFA, DFA)

Whipped goats cheese, beetroot textures, walnuts, garlic croutons (V, GFA)

Belly of pork, crackling, pulled pork bon bon, apple and celeriac puree (GFA, DFA)

Fig, gorgonzola, pancetta and toasted hazelnut bruschetta

Sundried tomato and pesto arancini, pesto oil dressing (V)

Cheesy smoked haddock and vine tomato gratin (GFA)

Fillet beef crostini with mushroom pate, parmesan and truffle oil (DFA)

Chicken and duck with red onion marmalade terrine, crusty baguette (GFA, DFA)

Roasted pear, stilton and walnut salad, olive oil croutons (V, GFA, DFA)



Main Courses



Roast sirloin beef with a black pepper crust, yorkshire pudding, dauphinoise potatoes, red wine gravy

Main Courses

Please select up to three options from the below menu - please include a vegetarian dish:

Roast sirloin beef with black pepper crust, yorkshire pudding, dauphinoise potatoes, red wine gravy (GFA, DFA)

Roast turkey, bacon wrapped chipolata, roasted thyme new potatoes, chestnut stuffing, cranberry gravy (GFA, DFA)

Roast loin of pork, crackling, apple and mustard mashed potato, cider jus (GFA)

Roast rump of lamb, roasted rosemary new potatoes, mint jus (GFA, DFA)

Chicken breast stuffed with mushrooms, sundried tomatoes, goats cheese and spinach, fondant potato, sundried tomato and goats cheese sauce

Onion marmalade sausages, garlic and parmesan mashed potato, caramelised onion gravy

Roasted venison, hasselback sweet potato, roasted parsnip, braised red cabbage, port reduction (GFA, DFA)

Cod loin wrapped in parma ham, garlic parmentier potatoes, mediterranean vegetables, pesto sauce (GFA, DFA)

Salmon en croute, roasted lemon and parsley new potatoes, asparagus

Crispy pan-fried red mullet, paprika cous cous, roasted vegetable medley, spicy arrabbiata sauce (GFA, DFA)

Parsnip and porcini wellington, roast potatoes, seasonal vegetables, red wine gravy (V, DFA)

Goats cheese and beetroot risotto, rocket, beetroot crisp (V, GFA)

Sprouting broccoli and pea pesto gnocchi (V)

Portobello mushroom stuffed with leeks and cheddar cream cheese, with a herb crumble crust, garlic parmentier potatoes, roasted mediterranean vegetables, tarragon sauce (V, GFA)



Main Courses – Carvery

Please select up to three options from our carvery meat menu, and a vegetarian alternative

Roasted topside beef

Turkey breast

Loin of pork with crackling

Honey roasted gammon

Served with yorkshire pudding, sage and onion stuffing, roast potatoes, parsnips, cauliflower cheese, selection of seasonal vegetables, gravy and accompanying sauces



Vegetarian options

Mediterranean vegetable lasagne (V, DFA)

Mushroom, cranberry, brie and hazelnut wellington (V)

Cheese, leek and potato pie (V)

Traditional nut roast (V, VEA, GFA, DFA)

Served with roast potatoes and seasonal vegetables from the carvery



Main Courses – BBQ

Please select up to three options from our bbq meat menu, and a vegetarian alternative

6oz beef burger in a brioche bun, with melted monterey jack cheese

Onion marmalade sausage

Sticky BBQ ribs

Lemon and chilli chicken kebab

Vegetarian options (cooked separately to the BBQ)

Spicy bean burger, halloumi, sweet chilli sauce

Vegan sausage

Vegetable kebab

Portobello mushroom burger with blue cheese

All options served with a selection of

Dressed mixed salad: salad leaf, tomatoes, mixed peppers and cucumber | seasoned skinny fries | fried white onions | coleslaw | pesto pasta with pine nuts and parmesan shavings | duo of quinoa and vegetables in a curry dressing | caprese salad: cherry tomatoes, mozzarella pearls and basil, drizzled with extra virgin olive oil

Our BBQ menu is available as either the main course of a three course menu, or as a one course evening BBQ



Desserts



Strawberries five ways: Strawberry shortbread stack, white chocolate & strawberry cheesecake, strawberry mousse, sugared strawberries & meringue drops, strawberry ice cream

Desserts

Please select up to three options from the below menu - or opt for one of our 'five ways' desserts for all of your guests to enjoy:

Pear and blackberry crumble, vanilla ice cream (DFA)

Honey crème brûlée, honey and walnut shortbread (GFA)

Sticky toffee pudding, millionaires ice cream (GFA)

Lemon posset, blueberry compote, poppy seed shortbread (GFA)

Biscoff brownie, biscoff ice cream

Coconut panna cotta, passionfruit curd, coconut shortbread, pina colada ice cream (GFA, DFA) *(not suitable for vegetarians)*

Eton mess cheesecake, meringue, strawberries, chantilly cream, white chocolate shard, strawberry ice cream

Flourless chocolate cake, fudge icing, honeycomb ice cream, brandy snap (GFA)

Peanut butter cheesecake tart, chocolate and peanut biscotti, chocolate ice cream

Banoffee cream pie, salted caramel ice cream, chocolate chip shortbread

Chocolate five ways*:

Dark chocolate mousse, white chocolate & raspberry tart, chocolate brownie, millionaires cheesecake, caramelised chocolate ice cream

Strawberries five ways*:

Strawberry shortbread stack, white chocolate & strawberry cheesecake, strawberry mousse, sugared strawberries & meringue drops, strawberry ice cream

Cheese board**: *selection of local Norfolk cheeses, ploughman's chutney, crackers and red grapes* (GFA)

**If you opt for either of our 'five ways' desserts, this is your only dessert option | **Cheese boards incur a £2.00 per person supplement*



Vegan menu

Please select one option from each course below:

STARTERS

Homemade soup: (GFA)

Roasted tomato & basil | carrot & coriander | butternut squash & chilli | seasonal vegetable

Brown lentil, mushroom and garlic pate, melba toast (GFA)

Buffalo wings, bbq dip, dressed leaves (GFA)

Beetroot falafel, hummus, olive oil crostini

MAIN COURSE

Butternut squash, lentil and almond wellington, roasted potatoes, seasonal vegetables, gravy

Mediterranean vegetable lasagne, garlic bread, dressed salad

Cumberland sausages, mashed potato, seasonal vegetables, gravy

Wild mushroom and garlic risotto (GFA)

DESSERTS

Salted caramel brownie, mixed berries, raspberry sorbet

Pear and blackberry crumble, vanilla ice cream

Sticky toffee pudding, vanilla ice cream

Caramelised biscuit cheesecake, chocolate ice cream



Children's menu

Under 16s - smaller portion of wedding breakfast menu

Under 10s - below menu selection

Under 2s - free of charge on the basis of no food requirement

STARTERS

Melon, parma ham, sweet berries (GFA, DFA)

Tomato and mozzarella crostini (V, GFA)

MAIN COURSE

Chicken goujons

Butcher's sausages (GFA)

Breaded fish fingers

Macaroni cheese (V)

Cheese & tomato pizza (V)

Accompanied with chips and either bakes beans or peas

DESSERTS

Chocolate chip cookie dough, chocolate ice cream

Chocolate brownie sundae, chocolate sauce, vanilla ice cream (GFA, DFA)



Afternoon tea

Please select three options from each section below:

SANDWICHES

Smoked salmon, cream cheese (GFA)

Honey glazed ham, wholegrain mustard (GFA, DFA)

Egg mayonnaise, cress (V, GFA, DFA)

Mature cheddar, pickle (V, GFA, DFA)

Marie rose prawns, paprika (GFA)

Pesto chicken (GFA)

Hummus, tomato (V, GFA, DFA)

Coronation turkey (GFA)

Roast beef, horseradish (GFA, DFA)

Sundried tomato, mozzarella, pesto (V, GFA)

SCONES & SAVOURY

Fruit scone (GFA, DFA)

Blueberry & honey scone

Tripe chocolate scone

Lemon scone

Cheese or cheese and chutney scone (GFA)

Mini caramelised onion sausage roll (DFA)

Brie and grape croissant

Cheese twist





Afternoon tea

Please choose one option from each sweet section below:

CUPCAKES

Biscoff cupcake | White chocolate & raspberry cupcake (GFA) | Carrot cake cupcake (GFA) |
Salted caramel & pecan cupcake (GFA) | Lemon & poppy seed cupcake (GFA)

CHEESECAKES

Millionaires cheesecake | White chocolate & blueberry cheesecake |
Passionfruit cheesecake

CAKES

Raspberry & pistachio cake | Lemon drizzle cake | Blueberry & vanilla cake |
Carrot cake | Victoria sponge | Coffee & walnut cake

TARTS AND TREATS

Lemon meringue tart (GFA) | Bakewell tart (GFA) | Apple & salted caramel tart (GFA)
Eton mess shot (GFA) | Mini blondie | Mini brownie (DFA) | Chocolate dipped strawberry (GFA)

MACARONS (GFA)

Vanilla | Chocolate | Lemon | Raspberry (DFA) | Salted caramel | Pistachio



Evening catering





Evening buffet

Depending on your package selection, please choose either 6, 8, 10 or all options from below

Sandwich assortment (GFA, DFA)

Honey and mustard cocktail sausages

Southern fried chicken

Tempura prawns

Duck spring rolls

Sausage rolls

Cheese straws (V)

Breaded scampi

Chunky chips (V, GFA, DFA)

Vegetable quiche selection (V)

Miniature traditional cake selection

Chocolate brownie bites (GFA, DFA)

Assortment of macarons (GFA, DFA)

Selection of éclairs

Hot rolls

Please select up to three options from below:

Roast beef, horseradish sauce (GFA, DFA)

Roast pork, crackling, apple sauce (GFA, DFA)

Roast turkey, stuffing, cranberry sauce (GFA, DFA)

BBQ pulled pork, grated cheddar cheese (GFA)

Crispy bacon, brie, red onion chutney (GFA)

Spicy bean burger (V, VEA, GFA, DFA)

All served with chunky chips

Street food

Please select up to three options from below:

Halloumi fries, lime yoghurt (V)

Gyoza - chicken or vegetable (V) with sweet chilli sauce

Soft tacos - beef chilli, sour crème or battered king prawns, harissa mayonnaise (DFA)

Piri piri chicken wings, gorgonzola dip (GFA)

Falafel, tzatziki, warm pitta strips (V, DFA)

Bao buns - katsu chicken or BBQ pulled pork

Loaded fries - three bean chilli (V), beef chilli or bbq pulled pork, all topped with mozzarella (GFA, DFA)

Churros filled with caramel sauce

Apple filled beignets

Belgian waffle sticks or crepes with biscoff, nutella or oreo toppings



Pizza buffet

Please select up to three options from below:

Cheese and tomato (V, GFA, DFA)

Pepperoni

Ham and pineapple

Goats cheese and mixed pepper (V)

Chicken and mushroom

BBQ pulled pork

Meat feast

Jack fruit and vegan mozzarella (V, DFA, VEA)

All served with chunky chips

Evening BBQ

Please select up to three options from our bbq meat menu, and a vegetarian alternative

6oz beef burger in a brioche bun, with melted monterey jack cheese | onion marmalade sausage | sticky BBQ ribs | lemon and chilli chicken kebab

Vegetarian options: Spicy bean burger, halloumi, sweet chilli sauce | vegan sausage | vegetable kebab | portobello mushroom burger with blue cheese

All options served with a selection of

Dressed mixed salad: salad leaf, tomatoes, mixed peppers and cucumber | seasoned skinny fries | fried white onions | coleslaw | pesto pasta with pine nuts and parmesan shavings | duo of quinoa and vegetables in a curry dressing | caprese salad: cherry tomatoes, mozzarella pearls and basil, drizzled with extra virgin olive oil



Drinks



Arrival or reception

Please select up to two alcoholic and one non-alcoholic option from below:

Prosecco

Bucks fizz; a blend of prosecco and orange juice

Fruit bellini: raspberry, peach or passionfruit puree with prosecco

Pimms and lemonade served with all the trimmings

Gin and tonic; classic refreshing flavours from our Home Farm selection

Bottled beers: corona, budweiser or peroni

Orange, apple, cranberry or pineapple juice

Sparkling elderflower

Upgrade your arrival/reception drink to a selection of cocktails for an extra £2.00 per person!
Please select up to two options from below:

Sex on the beach | Classic mojito | Strawberry mojito

Glen Lodge garden | Pink gin spritz | Tequila sunrise

Drinks package

Arrival or reception drink

Half a bottle of house wine with your wedding breakfast

Sparkling toast drink with your speeches*

**Upgrade from prosecco to champagne for just £3.00 per person!*

