



*Glen
Lodge*

Merry
Christmas



CHRISTMAS 2023
BROCHURE



Christmas Party Nights

SATURDAY 2 DECEMBER

SATURDAY 9 DECEMBER

FRIDAY 15 DECEMBER



4 COURSE PLATED MEAL

LIVE MUSIC & DJ WITH

Bill Downs

MAGIC WITH MARK DAYNES MAGICIAN



6:30PM ARRIVAL | 7:30PM SIT DOWN | MIDNIGHT FINISH

£52.95 PER PERSON

£20.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING.
MENU PRE-ORDERS & BALANCE PAYMENTS DUE 1 MONTH IN ADVANCE.
PLEASE NOTE: BOOKINGS OF LESS THAN 8 GUESTS MAY BE SEATED ON
SHARED TABLES.

Christmas Party Menu

STARTERS

Sweet potato, coconut and cardamom soup, chilli oil croutons (v, ve, gfa, df)

Whipped goats cheese, parma ham, beetroot textures, garlic croutons (va, gfa)

Smoked haddock florentine fishcake, crispy onion strings (gfa)

Sundried tomato and pesto arancini balls, rocket, pesto oil (v, gfa)



MAIN COURSE

Roast turkey, yorkshire pudding, pig in blanket, chestnut stuffing, roast potatoes, honey roasted parsnips, seasonal vegetables, cranberry gravy (gfa, dfa)

Roast sirloin beef with a black pepper crust, yorkshire pudding, roast potatoes, honey roasted parsnips, seasonal vegetables, gravy (gfa, dfa)

Pan fried sea bass fillet, garlic and parmesan mashed potato, kale, grilled lemon (gfa, dfa)

Mushroom, brie and cranberry wellington, roast potatoes, seasonal vegetables, gravy (v)

Nut roast, roast potatoes, seasonal vegetables, gravy (ve, gf, df)



DESSERTS

Lemon and berry mascarpone tart, raspberry macaron, lemon curd ice cream (v, gfa)

Cinnamon and caramel panna cotta, maple shortbread, cinnamon ice cream, candied pecans (gfa)

Ferrero roche cheesecake, hazelnut ice cream (v)

Christmas pudding, brandy sauce, cranberries (v, gfa, dfa)



Coffee and festive petit fours

v - vegetarian | va - vegetarian available on advance request | ve - vegan | vea - vegan available on advance request
gf - gluten free | gfa - gluten free available on advance request | df - dairy free | dfa dairy free available on advance request



Christmas Day Lunch

MONDAY 25 DECEMBER 2023



ARRIVAL: 12^{PM} OR 2^{PM}

SPARKLING ARRIVAL DRINK

5 COURSE PLATED MEAL

FINISH: 5^{PM}



£89.95 PER PERSON

UNDER 16s £49.95 | UNDER 10s £34.95



£20.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING.
MENU PRE-ORDERS & BALANCE PAYMENTS DUE 1 MONTH IN ADVANCE.

Christmas Day Menu

STARTERS

Apple, parsnip and potato soup, parsnip crisp, walnuts (v, ve, gfa, dfa)

Goats cheese bon bon, rocket, beetroot carpaccio and beetroot gel (v)

Fillet beef crostini, mushroom pate, parmesan shavings and truffle oil (served medium-rare | gfa, dfa)

Pan fried cod loin, avocado relish, chorizo crisp, olive and tomato salsa (gfa, dfa)



MAIN COURSE

Roast turkey, yorkshire pudding, pig in blanket, chestnut stuffing, goose fat roast potatoes, honey roasted parsnips, baby carrots, tenderstem broccoli, sprouts, cranberry gravy (gfa, dfa)

Roast sirloin beef with a black pepper crust, yorkshire pudding, dauphinoise potatoes, honey roasted parsnips, baby carrots, tenderstem broccoli, sprouts, gravy (gfa, dfa)

Roasted salmon stuffed with spinach, feta and ricotta, garlic parmentier sweet potatoes, asparagus, lemon cream sauce

Butternut squash, mushroom and pine nut wellington, roast potatoes, seasonal vegetables, gravy (v, vea, dfa)



DESSERTS

White chocolate, amaretto and cranberry cheesecake, amaretto and cranberry ice cream, white chocolate shard (v)

Millionaires triple chocolate brownie tart, millionaires ice cream (v)

Passionfruit and prosecco panna cotta, passionfruit curd, prosecco shortbread, lemon and prosecco sorbet (gfa)

Christmas pudding, crème anglaise, cranberries (v, vea, gfa, dfa)



Cheeseboard: cheese, chutneys, fruit, crackers (v, gfa)

Coffee and festive petit fours (v, vea, gfa, dfa)

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gf - gluten free | gfa - gluten free available on advance request | df - dairy free | dfa dairy free available on advance request

Festive afternoon tea

Turkey, stuffing and cranberry sandwich
Smoked salmon, cucumber and horseradish mayonnaise sandwich
Camembert and fig relish sandwich



Brie, bacon and cranberry filo bites
Gorgonzola and chilli jam beef burger slider
Red onion marmalade sausage roll



Cranberry wensleydale cheese scone
Mince pie scone



Reindeer triple chocolate cupcake
Gingerbread millionaires
Amaretto, pistachio and rum truffle
Terry's chocolate orange rocky road
Baked sticky toffee pudding cheesecake

£24.95 per person

Children's festive afternoon tea £15.95 per person

Monday, Tuesday & Thursday - Saturday, served 12pm - 4:30pm

Wednesdays & Sundays, served 3:30pm - 4:30pm

BOOKING ESSENTIAL

01603 740404 | bawburgh.com/restaurant | reservations@bawburgh.com



Christmas Carvery Lunches

WEDNESDAYS & SUNDAYS IN DECEMBER*

SERVED 12^{PM} - 2:30^{PM}



1 COURSE £19.95

2 COURSES £26.95

3 COURSES £33.95

INCLUDES COFFEE, MINCE PIES & CRACKERS



BOOKING ESSENTIAL

01603 740404 | reservations@bawburgh.com



£5.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING.

MENU PRE-ORDERS DUE 1 MONTH IN ADVANCE.

*NOT AVAILABLE ON 24th OR 27th DECEMBER

Christmas Carvery Menu

STARTERS

Sweet potato, coconut and cardamom soup, chilli oil croutons (v, ve, gfa, df)

Whipped goats cheese, parma ham, beetroot textures, garlic croutons (va, gfa)

Smoked haddock florentine fishcake, crispy onion strings (gfa)

Sundried tomato and pesto arancini balls, rocket, pesto oil (v, gfa)



CARVERY MAIN

Topside of beef

Turkey breast

Pork loin with crackling

Honey roasted gammon

All served with roast potatoes, yorkshire pudding, pig in blanket, sage and onion stuffing, seasonal vegetables. cauliflower cheese, gravy (gfa, dfa)

Mushroom, brie and cranberry wellington, roast potatoes, seasonal vegetables (v)

Nut roast, roast potatoes, seasonal vegetables (ve, gf, df)



DESSERTS

Lemon and berry mascarpone tart, raspberry macaron, lemon curd ice cream (v, gfa)

Cinnamon and caramel panna cotta, maple shortbread, cinnamon ice cream, candied pecans (gfa)

Ferrero roche cheesecake, hazelnut ice cream (v)

Christmas pudding, brandy sauce, cranberries (v, gfa, dfa)

Norfolk cheeseboard: Wells Alpine, Baron Bigod, Binham Blue with biscuits, fruit chutneys, red grapes (£2.50 supplement - v, gfa)



Coffee and mince pies

v - vegetarian | va - vegetarian available on advance request | ve - vegan | vea - vegan available on advance request
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Woodlands Accommodation

Relax in the Norfolk countryside in one of our four spacious and modern double or twin rooms, or really treat yourself to a stay in our woodlands suite, with your own private hot tub and decking area overlooking the Bawburgh Golf Course and Yare Valley.



Woodland rooms 1 - 4 bed and breakfast		Off peak season (November-March)
One night stay	Friday / Saturday	£155.00
	Sunday	£140.00
	Monday - Thursday	£125.00

Woodland suite with hot tub bed and breakfast		Off peak season (November-March)
One night stay	Friday / Saturday	£265.00
	Sunday	£250.00
	Monday - Thursday	£235.00

All prices include VAT.

All our rates include breakfast, which can be served between 8am and 11am at our main restaurant.

A 50% non-refundable deposit is required upon booking.

Credit or debit card details will be taken on check-in to cover damage deposits and additional charges.



Book online by visiting bawburgh.com/woodlands-accommodation, call 01603 740404 or email reservations@bawburgh.com



Christmas Private Hire

PARTY PACKAGES AVAILABLE FOR SELECTED DATES THROUGHOUT
NOVEMBER & DECEMBER



Package one | £45.00 per person

ARRIVAL DRINK

3 COURSE PLATED MEAL



Package two | £30.00 per person

ARRIVAL DRINK

10 SELECTION BUFFET OR STREET FOOD



ADDITIONAL EXTRAS:

DJ 7PM - 12AM £375.00

WINTER WONDERLAND SELFIE POD £350.00

SUBJECT TO AVAILABILITY. TERMS AND CONDITIONS APPLY.

£100.00 DEPOSIT REQUIRED TO SECURE BOOKING.

BALANCE PAYMENTS & MENU PRE-ORDERS DUE 1 MONTH IN ADVANCE.

Christmas Party Night Drink Packages

Beer buckets

A selection of 8 of the following beers for only £32.00

Budweiser | Peroni | Corona

Table wine

Buy 3 bottles, receive 10% discount | Buy 6 or more bottles, receive 20% discount

White wine

Chenin Blanc, "Kraal Bay", South Africa - £21.50

Pinot Grigio, "Robinia", Italy - £22.00

Sauvignon Blanc, "Caracara", Chile - £22.50

Red wine

Shiraz, "Kraal Bay", South Africa - £21.50

Merlot, "Caracara", Chile - £22.50

Malbec, "La Vaca Gorda", Argentina - £24.50

Rose wine

Blush Zinfandel, "Hawkes Peak", USA - £21.50

Rose, "MiniMI" Mediterranee Breban, France - £25.50

Prosecco

2 bottles for £50.00 | 4 bottles for £90.00

Prosecco Spumante, "Borgo Alato", Italy

Available by advance pre-order & pre-payment only

01603 740404 | events@bawburgh.com



Glen Lodge

Contact us

EVENTS@BAWBURGH.COM

01603 740404

BAWBURGH.COM/CHRISTMAS-2023

GLEN LODGE

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