



Glen Lodge

Wedding & Event Venue

BAWBURGH, NORFOLK

Catering menus

2025 - 2026

Glen Lodge BAWBURGH

Catering menus

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Catering information

Our Glen Lodge catering team take pride in crafting delicious dishes, using locally sourced ingredients. From traditional wedding breakfasts to contemporary street food, our vast menu caters to every palate.

Selections

Within our standard package prices, we allow you the flexibility of having the choice of up to three dishes for each course for your guests to choose from in advance. We request your menu includes a vegetarian suitable 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 as vegan suitable, gluten free, dairy free or for any other intolerances you may be concerned about.

Menu tasting

Depending on your bespoke quote and chosen catering options, a complimentary tasting for your wedding breakfast menu is included for 2 guests. You are welcome to bring additional guests to this for a supplement fee. These must be pre-booked with our wedding team & held a minimum of 3 months prior to your booking. Please note that during busy periods, wedding tastings may only be available on weekdays at either 12pm or 4pm.

Dietary key

v = vegetarian suitable | va = vegetarian suitable upon advance request | ve = vegan suitable | vea = vegan suitable upon advance request

GF = gluten free suitable | GFA = gluten free suitable upon advance request

DF = dairy free suitable | DFA = dairy free suitable upon advance request



Canapes

Canapes

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

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

Mini beef burger slider, applewood cheese, tomato chutney

Mini southern fried chicken burger, garlic aioli, rocket

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

Fried chicken, katsu mayonnaise

Tempura battered cod and tartare sauce brioche bites

Smoked salmon blinis, lemon and dill crème fraiche

Tempura tiger prawns, sweet chilli dip (DFA)

Mushroom and gorgonzola arancini (V)

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

Tomato, basil and mozzarella bruschetta (V)

Whipped goats cheese, beetroot, candied walnuts (V)



Starters



Pan fried cod loin, avocado relish, chorizo crisp, olive and tomato salsa

Starters

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

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

Chicken caesar salad croquettes, baby gem lettuce, anchovies, caesar dressing (GFA, DFA)

Fillet beef crostini with mushroom pate, parmesan and truffle oil (DFA - served medium rare)

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

Toasted focaccia, topped with mozzarella & parma ham, rocket, balsamic dressing

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

Pan fried cod loin, avocado relish, chorizo crisp, olive and tomato salsa (GFA, DFA)

Smoked haddock florentine fishcake, crispy onion, dressed salad (GFA)

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

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

Watermelon, feta and mint salad, honey lime dressing (V, GFA, DFA)

Homemade soup: (V, GFA, DFA)

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



Main Courses



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

Main Course

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 sundried tomatoes, pesto and mozzarella, fondant potato, creamy pesto sauce

Cumberland sausages, apple mashed potato, seasonal greens, caramelised onion gravy

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

Pan fried cod loin, parmentier potatoes, chorizo, red pepper and paprika stew, parmesan crisp (GFA, DFA)

Salmon en croute, roasted lemon and parsley new potatoes, asparagus, lemon and dill crème fraîche

Sea bass, crushed new potatoes, samphire, kale, parsley sauce (GFA, DFA)

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

Wild mushroom and white wine risotto, cheddar tuile (V, GFA)

Goats cheese and caramelised onion tart, parmentier potatoes, dressed salad (V, GFA)

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 Course - Carvery

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

Roasted topside beef

Turkey breast

Pork loin 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

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 Course - 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

Cumberland sausage

Sticky BBQ ribs

Lemon and chilli chicken kebab

Vegetarian options *(cooked separately to the BBQ)*

Butternut squash, goats cheese and beetroot burger, melted goats cheese

Portobello mushroom burger with blue cheese

Vegan sausage

Vegetable kebab

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)

Baileys crème brûlée, double chocolate shortbread (GFA)

Sticky toffee pudding, millionaires ice cream (GFA)

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

Biscoff brownie, biscoff ice cream

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

Raspberry and pistachio frangipane tart, raspberry sorbet

De-constructed black forest: white chocolate mousse, dark chocolate sponge, cherry cremeux, cherry gel, dark chocolate mousse, chantilly cream, amaretto and cherry ice cream

Chocolate five ways*:

Dark chocolate mousse, white chocolate & raspberry tart, chocolate brownie, millionaires cheesecake, mint choc chip 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*



Petit Fours





Petit Fours

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

Mini lemon tarts

Triple chocolate brownies

White chocolate blondies

Strawberry shortbread stacks

Assortment of macarons (salted caramel, chocolate, lemon, raspberry, pistachio, vanilla)

Mini pain au chocolat

Assortment of mini éclairs (crème brûlée, lemon curd, raspberry and blackcurrant, chocolate orange)

Caramel filled churros

Chocolate and hazelnut filled churros

Chocolate coated strawberries

Truffles (one flavour from the following: oreo, biscoff, carrot cake, funfetti, baileys or cookie dough)

Millionaire's shortbread



Vegan menu

Please select one option from each course below:

STARTERS

Homemade soup (GFA)

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

Moroccan cauliflower bites, sweet chilli dip, rocket (GFA)

Beetroot falafel, hummus, olive oil crostini

MAIN COURSE

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

Cumberland sausages, apple mashed potato, seasonal greens, 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, 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, sweet berries (GFA, DFA)

Mozzarella dippers, tomato salsa dip

MAIN COURSE

Chicken goujons

Butcher's sausages (GFA)

Breaded fish fingers

Macaroni cheese (v)

Cheese & tomato pizza (v)

Accompanied with chips and either baked beans or peas

DESSERTS

Double chocolate brownie, chocolate ice cream

Strawberry sundae: vanilla sponge, strawberries, vanilla ice cream, strawberry ice cream, strawberry sauce (GFA, DFA)



Afternoon tea

Please select three options from each section below:

SANDWICHES

Honey glazed ham, wholegrain mustard (GFA, DFA)

Pesto chicken (GFA)

Coronation turkey (GFA)

Roast beef, horseradish (GFA, DFA)

Marie rose prawns, paprika (GFA)

Smoked salmon, cream cheese (GFA)

Egg mayonnaise, cress (V, GFA, DFA)

Mature cheddar, pickle (V, GFA, DFA)

Hummus, tomato (V, GFA, DFA)

Sundried tomato, mozzarella, pesto (V, GFA)

SCONES & SAVOURY

Fruit scone (GFA, DFA)

Blueberry & honey scone

Tripe chocolate scone

Lemon scone

Cheese scone

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

CHEESECAKES

Millionaires | White chocolate & blueberry |
Baked sticky toffee | Passionfruit

CAKES

Raspberry & pistachio | Lemon drizzle (GFA) | Blueberry & vanilla |
Carrot cake | Victoria sponge | Flourless chocolate (GFA) | Coffee & walnut

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



Grazing tables

Please choose one option from the below:

Charcuterie

Italian cured meats: prosciutto, salami, crudo & chorizo

Cheese: brie, red leicester, applewood, chilli cheddar & stilton

Stokes' chutneys: sticky pickle, red onion marmalade, green tomato & apple

Cucumber, mixed peppers and carrots

Olives | Hummus | Bread sticks | Crackers | Figs | Red grapes



Fruit

Watermelon, Honeydew melon, Pineapple, Passionfruit,
Bananas, Pink lady apples, Mixed grapes, Physalis
Strawberries, Raspberries, Blackberries, Blueberries





Street food

Please select up to three options from below:

Loaded fries (GFA, DFA) - three bean chilli & mozzarella (v) | beef chilli & mozzarella |
bbq pulled pork, mozzarella, jalapenos & sour cream | or mac and cheese, truffle oil, crispy onion (v)

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

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

Bao buns - katsu chicken or BBQ pulled pork

Piri piri chicken wings, gorgonzola dip (GFA)

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

Halloumi fries, lime yoghurt (v)

Churros filled with caramel sauce

Belgian waffle sticks with biscoff, nutella or oreo toppings

Crepes with biscoff, nutella or oreo toppings

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

Sausage rolls

Tempura prawns

Breaded scampi

Vegetable (v) or duck spring rolls

Cheese straws (v)

Brie and mango parcels (v)

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



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 | cumberland sausage | sticky BBQ ribs | lemon and chilli chicken kebab

Vegetarian options: Butternut squash, goats cheese and beetroot burger, melted goats cheese | 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 / reception

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

Prosecco

Rose 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 or fruity flavours from our Home Farm selection

Bottled beers: corona, budweiser or peroni

Orange or apple juice

Sparkling elderflower

Pineapple sunrise mocktail



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:

Tropical passion | Classic mojito | Strawberry mojito

Glen Lodge garden | Pink gin spritz | Tequila sunrise

Drinks package

Arrival or reception drink

Half a bottle of house wine served with your wedding breakfast

Sparkling toast drink with your speeches

