



# Christmas Day Lunch – booking form

Full name:

Email:

Telephone:

Please tick here if you would like to receive marketing emails regarding Glen Lodge events and offers

Number of adults:

Under 16s:

Under 10s:

Please return to [events@bawburgh.com](mailto:events@bawburgh.com) or Glen Lodge, Marlingford Road, Bawburgh, Norwich, NR9 3LU

## Information for you and your guests

Glen Lodge will be open from 11:00am if you wish to visit us before the seating time to enjoy a drink at our main bar.

A glass of either prosecco or bucks fizz is included within your ticket price (*non-alcoholic option available for under 18s*).

For our 12:00pm sitting, we advise arriving 15 minutes before to be seated and enjoy your arrival drink before food service at 12:15pm.

For our 2:00pm sitting, we advise arriving 15 minutes before to be seated and enjoy your arrival drink before food service at 2:15pm.

Glen Lodge will close at 5:00pm.

### Ticket price

£95.00 per adult | £55.00 per under 16 (*smaller portion of main menu*) | £40.00 per under 10 (*children's menu available on request*)  
Includes a £20.00 non-refundable per person deposit to be made at time of booking.

### Menu pre-orders and balance payments

Menu pre-orders are required to be returned to us by 1st November 2024 if possible - if not possible these must be returned at least 4 weeks prior to your booked date. Balance payments are requested at least 4 weeks in advance. Balance payments are non-refundable less than 72 hours before your booked date. Please see below for payment options & overleaf for menu order form.

### Payment options

To make a payment by bank transfer, please use the below details and reference the booking name and date as above:

Account name: Glen Lodge Bawburgh Ltd | Account number: 00478180 | Sort code: 20-99-08

Please make any cheques payable to 'GLEN LODGE BAWBURGH LTD'

Card payments can be made over the phone, however cash payments must be made in person to our golf reception. If you are planning to make a payment in cash, please contact us to ensure a member of staff will be available to take the payment for you.

### Menu choices

Please complete the menu order form overleaf and return to us by 1st November 2024, or 4 weeks prior to your booked date at the latest.

Our tables seat maximum 12 guests - if your booking contains more than 12 guests and multiple tables have been booked for you, please complete a separate menu order form - for each table for how you would like your table plan to be on the day.

Our menus are clearly labelled with a dietary key to show which dishes are suitable or can be adapted to suit - please ensure to include any dietary requirements on the menu order form and ask us if you have any further questions regarding dietary needs.

Each table will be set up on the day with name place cards containing each guest's menu order as per the completed form, we kindly request that all guests sit on their assigned table for food service.

01603 740404 | [www.bawburgh.com](http://www.bawburgh.com) | [events@bawburgh.com](mailto:events@bawburgh.com)

# Christmas Day Lunch – menu order form

Guest name	Starter				Main course				Dessert				Dietary requirements
	Chicken croquettes	Salmon gravlax	Walnut & pear salad	Celeriac soup	Roast turkey	Roast beef	Sea bass	Vegetable filo strudel	Baileys fondant	Panna cotta	Cheesecake	Christmas pudding	
Example	✓				✓				✓				Gluten free

## STARTERS

- Chicken croquettes, romaine lettuce, caesar dressing, watercress puree, parmesan shavings (gfa, dfa)
- Gin and beetroot salmon gravlax, homemade soda bread, horseradish cream
- Red onion marmalade puff tart, pickled walnut and pear salad, panko crumbed blue cheese (v - contains nuts)
- Celeriac, truffle and hazelnut soup, truffle oil croute (v, vea, gfa, dfa - contains nuts)

## 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 - contains nuts)
- Roast sirloin beef with a black pepper crust, yorkshire pudding, dauphinoise potatoes, honey roasted parsnips, baby carrots, tenderstem broccoli, sprouts, gravy (gfa, dfa)
- Pan fried sea bass, lemon caper dressing, sautéed new potatoes, baby leeks, asparagus
- Vegetable, chestnut and goats cheese filo strudel, spiced cranberry and orange sauce, fondant potato, seasonal vegetables (v, vea, dfa - contains nuts)

## DESSERTS

- Baileys caramel fondant, irish cream ice cream (v)
- Elderflower panna cotta, blackberry compote, rosemary shortbread, blackcurrant sorbet (gfa)
- Baked sticky toffee pudding cheesecake, toffee sauce, millionaires ice cream (v)
- Christmas pudding, crème anglaise, cranberries (v, vea, gfa, dfa)

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

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

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