



Festive carvery lunch – booking form

Full name:

Telephone:

Email:

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

Number of guests:

Booked date:

Time:

Please return to reservations@bawburgh.com or Glen Lodge, Marlingford Road, Bawburgh, Norwich, NR9 3LU

Information for you and your guests

Pricing

3 courses for £36.95

2 courses for £29.95

1 course for £22.95

Deposits

A £5.00 per person deposit is required at booking to secure this for you.

Any deposits paid to secure the booking are non-refundable under any circumstances.

Balance payments

Balance payments for your booking with us can be paid on the day of your visit.

Alternatively, if you would prefer to pay this in advance, please contact us via reservations@bawburgh.com or 01603 740404 to arrange advance payment.

Menu choices

Please complete the menu order form overleaf and return to us at least 4 weeks prior to your booked date.

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.

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 | reservations@bawburgh.com



Festive carvery - menu order form

Guest name	Starter				Main course			Dessert					Dietary requirements
	Pulled pork crostini	Lemon risotto cake	Mediterranean vegetable tart	Parsnip soup	Carvery	Mushroom wellington	Nut roast	Cheesecake	Panna cotta	Blondie	Christmas pudding	Cheeseboard	
<i>Example</i>	✓				✓			✓					<i>Gluten free</i>

STARTERS

- Sourdough crostini, topped with orange and cranberry pulled pork, spiced sour cream drizzle
- Lemon risotto cake, smoked salmon and horseradish cream (gfa)
- Mediterranean vegetables, pesto and goats cheese puff tarts (v - contains nuts)
- Roasted parsnip and parmesan soup, parmesan croute (va, vea, gfa, dfa)

CARVERY MAIN COURSE

- Topside of beef
 - Turkey breast
 - Pork loin with crackling
 - Honey roasted gammon
 - Garlic, mushroom and spinach wellington (v) | Nut roast (v, ve, gf, df - contains nuts)
- All served with roast potatoes, yorkshire pudding, sage and onion stuffing, seasonal vegetables, cauliflower cheese & gravy

DESSERTS

- Chocolate orange cheesecake, vanilla and cranberry ice cream (v)
- Dark cherry and amaretto panna cotta, almond shortbread, cherry sorbet (gfa - contains nuts)
- White chocolate and caramel blondie, caramelised white chocolate ice cream, honeycomb (v, gfa)
- Christmas pudding, brandy sauce, cranberries (v, vea, gfa, dfa)
- Norfolk cheeseboard: selection of three local cheeses, with biscuits, fruit chutneys, grapes (£2.50 supplement)

Coffee and mince pies

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