

*Glen
Lodge*



**CHRISTMAS
2024**



Christmas Party Nights

~~FRIDAY 29 NOVEMBER~~

Fully booked!

SATURDAY 30 NOVEMBER

FRIDAY 6 DECEMBER

SATURDAY 7 DECEMBER

FRIDAY 13 DECEMBER

~~SATURDAY 14 DECEMBER~~

Fully booked!

FRIDAY 20 DECEMBER

~~SATURDAY 21 DECEMBER~~

Fully booked!

4 COURSE PLATED MEAL

LIVE MUSIC & DJ FROM

Bill Downs | *Lee Vann*

FOR NOVEMBER DATES

FOR DECEMBER DATES

TABLE MAGIC WITH MARK DAYNES MAGICIAN

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

£55.00 PER PERSON

£20.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING.

MENU PRE-ORDERS & BALANCE PAYMENTS DUE 1ST NOVEMBER 2024.

PLEASE NOTE: BOOKINGS OF LESS THAN 8 GUESTS MAY BE SEATED ON SHARED TABLES.

Christmas Party Menu

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 croustade (va, vea, gfa, dfa)

MAIN COURSE

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

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

Pesto crumbed cod, dauphinoise potatoes, baby courgette, white wine, cherry tomato and basil sauce (gfa, dfa - contains nuts)

Creamy garlic, mushroom and spinach wellington, roast potatoes, baby carrots, tenderstem broccoli, creamy tuscan garlic sauce (v)

Nut roast, roast potatoes, seasonal vegetables, gravy (v, ve, gf, df - contains nuts)

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)

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

WEDNESDAY 25 DECEMBER 2024

ARRIVAL: 12:00PM OR 2:00PM

SPARKLING ARRIVAL DRINK

5 COURSE PLATED MEAL

FINISH: 5:00PM

£95.00 PER PERSON

UNDER 16s £55.00 | UNDER 10s £40.00

£20.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING.
MENU PRE-ORDERS & BALANCE PAYMENTS DUE 1ST NOVEMBER 2024.

Christmas Day Menu

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, gfa, dfa)

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

Festive afternoon tea

Cucumber and cream cheese sandwich

Beef and horseradish sandwich

Turkey, brie and cranberry sandwich

Pig in blanket

Fig and camembert bruschetta

Smoked salmon and horseradish blinis

Goats cheese and cranberry scone

Honey and gingerbread scone

Snow white cupcake

Christmas pudding truffle

Bronut wreath

Mince pie crumble bar

Cinnamon swirl loaf

£26.95 per person

Children's festive afternoon tea £16.95 per person


Monday, Tuesday & Thursday - Saturday, served 12:00pm - 4:30pm

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

BOOKING ESSENTIAL

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

Vegetarian, vegan, gluten free, dairy free & nut free suitable menus available on advance request.
£5.00 per person non-refundable deposit required at booking.



Festive Carvery Lunches

WEDNESDAYS & SUNDAYS IN DECEMBER*

SERVED 12:00^{PM} - 2:30^{PM}

1 COURSE £22.95

2 COURSES £29.95

3 COURSES £36.95

INCLUDES TEA/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 25TH DECEMBER

Festive Carvery Menu

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 croustade (va, vea, gfa, dfa)

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)

Creamy garlic, mushroom and spinach wellington (v)

Nut roast (v, ve, gf, df - contains nuts)

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

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	£160.00
	Sunday	£145.00
	Monday - Thursday	£130.00

Woodland suite with hot tub bed and breakfast		Off peak season (November-March)
One night stay	Friday / Saturday	£270.00
	Sunday	£255.00
	Monday - Thursday	£240.00

Discounted rate for Christmas Party Night guests*

Woodlands Suite - £200.00, 1 night stay | Woodland Rooms - £100.00, 1 night stay

**Terms and conditions apply | All prices include VAT.*

All our rates include breakfast, which is served between 8:00am and 11:00am in our main restaurant.

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

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



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

Christmas Party Night Drink Packages

Beer buckets

A selection of 8 of the following beers for only £34.00

Budweiser | Peroni | Corona

Table wine

Buy 4 or more bottles, receive 10% discount

White wine

Chenin Blanc, "Kraal Bay", South Africa - £23.00

Pinot Grigio, "Robinia", Italy - £24.00

Sauvignon Blanc, "Caracara", Chile - £24.50

Red wine

Shiraz, "Kraal Bay", South Africa - £23.00

Merlot, "Caracara", Chile - £24.00

Malbec, "La Vaca Gorda", Argentina - £27.00

Rose wine

Blush Zinfandel, "Hawkes Peak", USA - £23.00

Rose, "MiniMI" Mediterranee Breban, France - £27.00

Prosecco

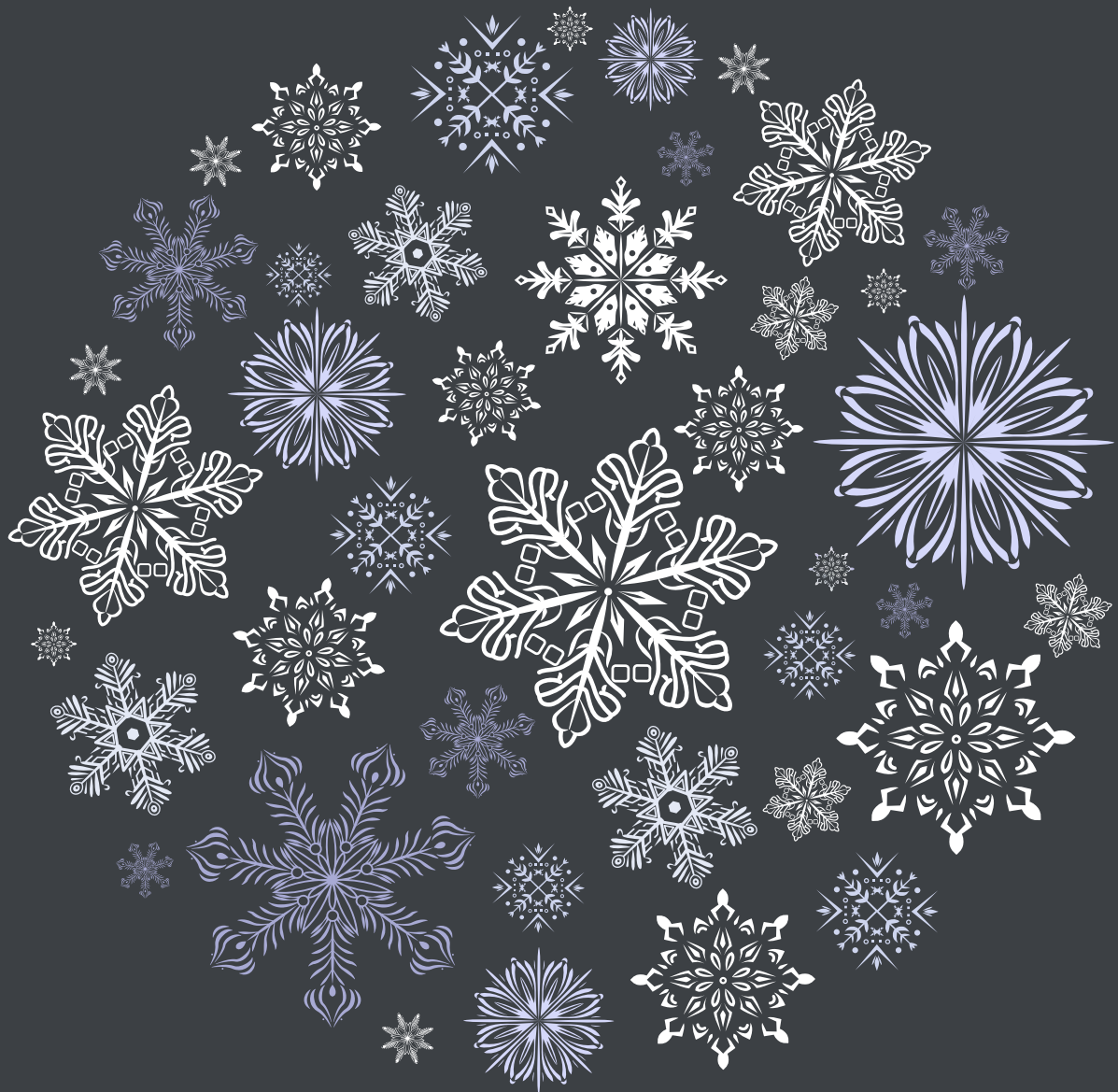
2 bottles for £50.00 | 4 bottles for £95.00

Prosecco Spumante, "Borgo Alato", Italy

Available by advance pre-order & pre-payment only

01603 740404 | events@bawburgh.com

Merry
Christmas



EVENTS@BAWBURGH.COM | 01603 740404

BAWBURGH.COM/CHRISTMAS-2024

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