



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 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

£98.00 per adult | £58.00 per under 16 (*smaller portion of main menu*) | £42.50 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 2025 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 or in person to our golf reception. If you are planning to make a payment in person, 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 2025, 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 | events@bawburgh.com

Christmas Day Lunch – menu order form

Guest name	Starter				Main course				Dessert				Dietary requirements
	Venison	Smoked haddock	Fig tartine	Leek soup	Roast turkey	Roast beef	Baked cod	Vegetable pie	Cheesecake	Creme brulee	Fondant	Christmas pudding	
Example	✓				✓				✓				Gluten free

STARTERS

Seared venison, sprout and apple slaw, horseradish crème fraîche (gfa, dfa)

Smoked haddock, leek and parmesan tart, dressed leaf, tomato salsa (gfa)

Fig, burrata and prosciutto tartine, balsamic glaze (va, dfa, gfa)

Leek, fennel and potato soup, topped with crumbled blue cheese, toasted walnuts and brioche croutons (v, vea, gfa, dfa - contains nuts)

MAIN COURSE

Roast turkey, yorkshire pudding, pig in blanket, chestnut stuffing, goose fat roast potatoes, honey roasted parsnips and carrots, tenderstem broccoli, brussel sprouts, red cabbage, cranberry gravy (gfa, dfa - contains nuts)

Roast sirloin beef, yorkshire pudding, dauphinoise potatoes, pig in blanket, chestnut stuffing, honey roasted parsnips and carrots, tenderstem broccoli, brussel sprouts, red cabbage, horseradish gravy (gfa, dfa - contains nuts)

Baked crusted cod, spinach and potato gratin, honey glazed carrots, pan-fried asparagus, slow roasted tomato and garlic cream sauce (gfa, dfa)

Homemade mixed vegetable, chestnut and cranberry shortcrust pie, roast potatoes, honey roasted parsnips and carrots, tenderstem broccoli, brussel sprouts, gravy (v, vea - contains nuts)

DESSERTS

Malted chocolate basque cheesecake, malted milk ice cream, berries (v)

Eggnog crème brûlée, apple crumble shortbread, cinnamon ice cream (v, gfa)

Black forest fondant, cherry sorbet (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