



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 £39.95

2 courses for £32.95

1 course for £25.95

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
	Pork belly	Crab arancini	Feta swirl	Sweet potato soup	Carvery	Mushroom wellington	Cookie stack	Panna cotta	Bakewell tart	Christmas pudding	Cheeseboard	
Example	✓				✓		✓					Gluten free

STARTERS

Sticky BBQ pork belly skewers, dressed leaf (gfa, dfa)

Crab and parmesan arancini, lemon aioli (gfa)

Spinach and feta swirl, drizzled with hot honey (v)

Sweet potato and coconut soup, goats cheese croute (v, vea, gfa, dfa)

CARVERY MAIN COURSE

Topside of beef | Turkey breast | Pork loin with crackling | Honey roasted gammon

Mushroom, camembert and chilli jam wellington (v, vea, dfa, gfa)

All served with roast potatoes, yorkshire pudding, sage and onion stuffing, seasonal vegetables, cauliflower cheese & gravy

DESSERTS

Kinder bueno and nutella cookie stack, hazelnut ice cream (v - contains nuts)

White chocolate, gingerbread and caramel panna cotta, gingerbread man, salted caramel ice cream, white chocolate shard (gfa)

Marmalade and almond bakewell tart, marzipan ice cream, clementine compote (v - contains nuts)

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