



Glen
Lodge



Christmas
2025



Christmas Party Nights

FRIDAY 28 NOVEMBER

FRIDAY 5 DECEMBER

FRIDAY 12 DECEMBER

FRIDAY 19 DECEMBER

SATURDAY 29 NOVEMBER

SATURDAY 6 DECEMBER

SATURDAY 13 DECEMBER

SATURDAY 20 DECEMBER

4 COURSE PLATED MEAL

LIVE MUSIC & DJ FROM

Bill Downs

TABLE MAGIC WITH MARK DAYNES MAGICIAN

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

£57.50 PER PERSON

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

MENU PRE-ORDERS & BALANCE PAYMENTS DUE 1ST NOVEMBER 2025.

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

Christmas Party Night Menu

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 croustade (v, vea, gfa, dfa)

MAIN COURSE

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

Roast sirloin beef, yorkshire pudding, roast potatoes, honey roasted parsnips, chantenay carrots, tenderstem broccoli, horseradish gravy (gfa, dfa)

Honey roasted salmon, topped with creamy dill sauce, festive tapenade and pomegranate seeds, lemon and garlic roasted baby tomatoes, tenderstem broccoli (gfa, dfa - contains nuts)

Mushroom, camembert and chilli jam wellington, roast potatoes, chantenay carrots, tenderstem broccoli, garlic and chilli cream sauce (v, vea, dfa, gfa)

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 - not suitable for vegetarians)

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

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

THURSDAY 25 DECEMBER 2025

ARRIVAL: 12:00PM OR 2:00PM

SPARKLING ARRIVAL DRINK

5 COURSE PLATED MEAL

FINISH: 5:00PM

£98.00 PER PERSON

● UNDER 16s £58.00 | UNDER 10s £42.50

£20.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING.
MENU PRE-ORDERS & BALANCE PAYMENTS DUE 1ST NOVEMBER 2025.

Christmas Day Lunch Menu

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, 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 Carvery Lunches

WEDNESDAYS & SUNDAYS IN DECEMBER*

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

1 COURSE £25.95

2 COURSES £32.95

3 COURSES £39.95

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 24TH DECEMBER

Festive Carvery Menu

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 croustade (v, 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)

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

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 - not suitable for vegetarians)

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, 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

Festive afternoon tea

Turkey and stuffing sandwich

Gammon and wholegrain mustard sandwich

Mini sirloin, red onion chutney and rocket baguette

Pear and gorgonzola croissant

Brie and cranberry puff pastry swirls

Parmesan, pesto and pine nut scone

Buttermilk and mince pie scone

Prosecco and raspberry snowman truffle

Gingerbread and caramel cupcake

After 8 brownie yule log

Cinnamon swirl blondie

£29.50 per person

Children's festive afternoon tea £19.50 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.

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 £35.00

Budweiser | Peroni | Corona

Table wine

Buy 4 or more bottles, receive 10% discount

White wine

Chenin Blanc, "Kraal Bay", South Africa - £24.00

Pinot Grigio, "Robinia", Italy - £25.50

Sauvignon Blanc, "Caracara", Chile - £26.00

Red wine

Shiraz, "Kraal Bay", South Africa - £24.00

Merlot, "Caracara", Chile - £26.00

Malbec, "La Vaca Gorda", Argentina - £29.00

Rose wine

Blush Zinfandel, "Hawkes Peak", USA - £24.00

Rose, "MiniMI" Mediterranee Breban, France - £29.00

Prosecco

2 bottles for £55.00 | 4 bottles for £100.00

Prosecco Spumante, "Borgo Alato", Italy

Available by advance pre-order & pre-payment only

01603 740404 | events@bawburgh.com



EVENTS@BAWBURGH.COM

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BAWBURGH.COM/CHRISTMAS-2025

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