

Glen
Lodge



CHRISTMAS 2026

Celebrate the festive season in style at Glen Lodge, Bawburgh

From magical party nights to a luxurious Christmas Day Lunch, festive carveries, afternoon teas, and woodland accommodation – everything you need for an unforgettable Christmas.

Bawburgh, Norfolk ♦ events@bawburgh.com



Festive Party Nights

The Year



CHRISTMAS
2026



Festive Party Nights

Join us on selected Fridays and Saturdays throughout November and December for a spectacular evening of festive dining and entertainment.

Party Night Dates

Friday 27 Nov
Saturday 28 Nov
Friday 4 Dec
Saturday 5 Dec
Friday 11 Dec
Saturday 12 Dec
Friday 18 Dec
Saturday 19 Dec

Private Hire
also available

4-Course Plated Meal

A carefully crafted festive menu with starters, mains, and indulgent desserts.

Live Music & Magic

Entertainment from Lee Vann, plus table magic with magician Mark Daynes.

Timings

6:30pm Arrival · 7:30pm Sit Down
· Midnight Finish

£59.50 Per Person

Booking essential: 01603 740404 | events@bawburgh.com

£20.00 non-refundable deposit required at booking.

Balance & pre-orders due 1st November 2026.

Bookings of fewer than 8 guests may be seated on shared tables.

Flora & Fauna



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Festive Party Night Menu

Starters

Ham hock terrine, toasted sourdough, piccalilli, salted butter (dfa, gfa)
Smoked cod, bacon & brie fishcake, dressed leaf, lemon and dill mayonnaise
Truffle mushroom arancini, whipped parmesan mousse (va, gfa)
Parsnip, sage & white bean soup, parsnip crisps (v, vea, dfa, gfa)

Mains

Roast turkey, yorkshire pudding, pig in blanket, chestnut stuffing, roast potatoes, honey roasted parsnips & carrots, tenderstem broccoli, cranberry gravy (gfa, dfa, n)
Roast sirloin beef, yorkshire pudding, pig in blanket, chestnut stuffing, roast potatoes, honey roasted parsnips & carrots, tenderstem broccoli, horseradish gravy (gfa, dfa, n)
Pan-seared red snapper, garlic parmentier potatoes, spiced butternut puree, harissa roasted baby carrots, lemon crème fraîche (gfa, dfa)
Fig, caramelised onion & brie wellington, roast potatoes, honey roasted parsnips and carrots, tenderstem broccoli, fig and balsamic sauce (v, vea, dfa, gfa)

Desserts

Cinnamon swirl blondie, crispy white chocolate & cinnamon ice cream (v, gfa)
Lemon curd panna cotta, raspberry meringue bark, blueberry honey ice cream (gfa)
Dark chocolate, sea salt & pecan tart, toffee nut ice cream (v, n)
Christmas pudding, brandy sauce, cranberries (v, vea, gfa, dfa)

Coffee & Festive Petit Fours

A selection of freshly brewed coffee and teas,
served with handmade festive petit fours.

Dietary Key

v - vegetarian · va - vegetarian available on request
ve - vegan · vea - vegan available on request
gfa - gluten free available on request
dfa - dairy free available on request
n - contains nuts



Christmas Day Lunch

Flora & Fauna



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Christmas Day Lunch

Make this Christmas Day truly special with a sparkling welcome drink and an indulgent five-course festive lunch in the festive surroundings of our Barnard Suite

Sparkling Arrival Drink
With non-alcoholic alternative

5-Course Plated Meal
An elegant festive menu offering carefully prepared starters, mains, and irresistible desserts, completed with a local cheeseboard and coffee served alongside festive petit fours

Timings
Sittings available at 12:00pm and 2:00pm
5:00pm Finish

£100.00 Per Person
£60.00 Per Child, under 16
£45.00 Per Child, under 10

Booking essential: 01603 740404 | events@bawburgh.com
£20.00 non-refundable deposit required at booking.
Balance & pre-orders due 1st November 2026.



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Christmas Day Lunch Menu

Starters

- Buttermilk chicken, harissa mayonnaise, toasted pecans, hot honey drizzle (gfa)
- Cod tempura, lime slaw, mango and sweet chilli salsa (dfa)
- Balsamic roasted tomato and parmesan cheesecake, chilli jam, crispy prosciutto (va, gfa)
- Roast squash and apple soup, sweetcorn fritter, crispy sage, apple croutons (v, vea, gfa, dfa)

Mains

- Roast turkey, yorkshire pudding, pig in blanket, chestnut stuffing, goose fat roast potatoes, honey roasted parsnips and carrots, tenderstem broccoli, brussels sprouts, braised red cabbage, cranberry gravy (gfa, dfa, n)
- Roast sirloin beef, yorkshire pudding, dauphinoise potatoes, pig in blanket, chestnut stuffing, honey roasted parsnips and carrots, tenderstem broccoli, brussels sprouts, braised red cabbage, red wine gravy (gfa, dfa, n)
- Seared halibut, roasted new potatoes, chorizo jam, kale, green beans, sweet potato crisps, herb oil, charred lemon (pa, gfa, dfa)
- Homemade cauliflower cheese, leek and truffle oil pie, roast potatoes, honey roasted parsnips and carrots, tenderstem broccoli, brussels sprouts, red wine gravy (v, vea, gfa, dfa)

Desserts

- Baked gingerbread cheesecake, salted caramel ice cream, clementine compote, honeycomb (v)
- Coconut panna cotta, pineapple salsa, mango sorbet, dried pineapple (gfa, dfa - not suitable for vegetarians)
- Deconstructed millionaires - dark chocolate mousse, caramel, fudge icing, shortbread, white chocolate mousse, macaron (v, gfa)
- Christmas pudding, crème anglaise, cranberries (v, vea, gfa, dfa)

Cheeseboard

- A selection of local cheeses, served with crackers, chutney and fruit (v, gfa)

Coffee & Festive Petit Fours

- A selection of freshly brewed coffee and teas, served with handmade festive petit fours.

Dietary Key

- v - vegetarian · va - vegetarian available on request · pescatarian available on request
- ve - vegan · vea - vegan available on request
- gfa - gluten free available on request
- dfa - dairy free available on request
- n - contains nuts



Festive Carvery Lunches



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Festive Carvery Lunches

Gather with family and friends for a delicious festive carvery lunch, available on selected Wednesdays and Sundays throughout November and December

Available Dates

Sunday 29 Nov

Wednesday 2 Dec

Sunday 6 Dec

Wednesday 9 Dec

Sunday 13 Dec

Wednesday 16 Dec

Sunday 20 Dec

Sunday 27 Dec

Midweek private
events also available

3 Course Menu

A delicious festive carvery offering a choice of starters, roast carvery favourites and indulgent desserts

Tea/coffee, mince pies and Christmas crackers included

Timings

Table bookings available between 12:00pm and 2:30pm

1 course £26.00 Per Person
2 courses £34.00 Per Person
3 courses £42.00 Per Person

Booking essential: 01603 740404 | reservations@bawburgh.com

£5.00 non-refundable deposit required at booking.

Balance & pre-orders due 1 month in advance



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Festive Carvery Lunch Menu

Starters

Ham hock terrine, toasted sourdough, piccalilli, salted butter (dfa, gfa)
Smoked cod, bacon & brie fishcake, dressed leaf, lemon and dill mayonnaise
Truffle mushroom arancini, whipped parmesan mousse (va, gfa)
Parsnip, sage & white bean soup, parsnip crisps (v, vea, dfa, gfa)

Carvery Main

Topside of beef | Turkey breast | Pork loin with crackling | Honey roasted gammon
Fig, caramelised onion and brie wellington (v, vea, gfa, dfa)

All served with roast potatoes, yorkshire pudding, pig in blanket, sage and onion stuffing, seasonal vegetables, cauliflower cheese, gravy (gfa, dfa)

Desserts

Cinnamon swirl blondie, crispy white chocolate & cinnamon ice cream (v, gfa)
Lemon curd panna cotta, raspberry meringue bark, blueberry honey ice cream (gfa)
Dark chocolate, sea salt & pecan tart, toffee nut ice cream (v, n)
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 & Mince Pies

A selection of freshly brewed coffee and teas,
served with festive mince pies.

Dietary Key

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Festive Afternoon Tea



Festive Afternoon Tea Menu

Turkey and stuffing sandwich
Whipped goats cheese and beetroot sandwich
Truffle mushroom arancini, parmesan shaving
Brie, gammon and fig relish toastie
Pig in blanket sausage roll

Apple, cheddar and walnut scone
Irish cream and white chocolate scone

Black forest cupcake
Rudolf jammie dodger
Caramel and gingerbread cake shot
Mince pie frangipane tart

£32.50 Per Person

Children's Festive Afternoon Tea Menu £19.50 Per Child

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

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

Booking essential: 01603 740404 | reservations@bawburgh.com

£10.00 non-refundable deposit required at booking.

Vegetarian, vegan, gluten free, dairy free & nut free suitable menus
available on advance request.



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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 Room 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, with private hot tub - £225.00, 1 night stay

Woodland Rooms - £125.00, 1 night stay

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

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





Festive Drink Packages

A selection of alcoholic drink packages, available to pre-order for your group for any of our Festive Party Nights

Beer Buckets

A selection of 8 of the following beers for only £36.00
Budweiser | Peroni | Corona

Table Wine

Buy 4 or more bottles, receive 10% discount

White Wine

Chenin Blanc, "Kraal Bay", South Africa - £24.50
Pinot Grigio, "San Antonio", Italy - £26.00
Sauvignon Blanc, "Caracara", Chile - £26.50

Red Wine

Shiraz, "Bushranger", Australia - £24.50
Merlot, "Caracara", Chile - £26.50
Malbec, "La Vaca Gorda", Argentina - £29.50

Rose Wine

Blush Zinfandel, "Hawkes Peak", USA - £24.50
Rose, "MiniMI" Vina-Breban, France - £30.00

Prosecco

2 bottles for £55.00
Prosecco Spumante, "Borgo Alato", Italy - £29.50

Available by advance pre-order & pre-payment only
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Bawburgh.com/Christmas-2026



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