



GLEN LODGE WEDDING VENUE

CATERING MENUS, 2027 - 2028



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CATERING INFORMATION

Our Glen Lodge catering team take pride in crafting delicious dishes, using locally sourced ingredients.

From traditional wedding breakfasts to contemporary street food, our vast menu caters to every palate.

SELECTIONS

Within our standard package prices, we allow you the flexibility of having the choice of up to three dishes for each course for your guests to choose from in advance. We request your menu includes a vegetarian suitable option within these three choices. All dishes require pre-ordering.

DIETARY REQUIREMENTS

Any dietary requirements given in advance will be catered for with care, and adjustments will be made when preparing your menu. Please simply ask if you would like any dishes to be provided as vegan suitable, gluten free, dairy free or for any other intolerances you may be concerned about.

MENU TASTING

Depending on your bespoke quote and chosen catering options, a complimentary tasting for your wedding breakfast menu is included for 2 guests. You are welcome to bring additional guests to this for a supplement fee. These must be pre-booked with our wedding team & held a minimum of 3 months prior to your booking. Please note that during busy periods, wedding tastings may only be available on weekdays at either 12pm or 4pm.

DIETARY KEY

v = vegetarian suitable

va = vegetarian suitable upon advance request

ve = vegan suitable

vea = vegan suitable upon advance request

GF = gluten free suitable

GFA = gluten free suitable upon advance request

DF = dairy free suitable

DFA = dairy free suitable upon advance request

HAVE ANY QUESTIONS ABOUT OUR CATERING MENUS?

Contact us to discuss details further ; 01603 740404 or events@bawburgh.com



♡ SAVOURY CANAPES ♡

PLEASE SELECT EITHER THREE OR FIVE OPTIONS FROM OUR
CANAPÉ MENU BELOW:

Beef brisket slider, applewood cheese, slaw and gherkins

Chicken fajita slider, mozzarella

Tempura halloumi slider, chilli jam

Steak and ale pie

Butter chicken pie

Warm cheese, chive and mustard scones, salted butter, apple and cider brandy chutney

Peach, prosciutto and mozzarella pearl skewers

Carbonara arancini, garlic aioli

Seared garlic king prawns, mango and chilli bruschetta

Rarebit croquette

Lemon risotto cake, smoked salmon, horseradish crème fraîche

Fish and chips - battered cod, salted chunky chips, tartare

Mini poppadom, coronation chicken, mango chutney



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♡ SWEET CANAPES ♡

PLEASE SELECT EITHER THREE OR FIVE OPTIONS FROM OUR
CANAPÉ MENU BELOW:

Dark chocolate mousse cup, raspberry

Blondies & brownies

Warm cinnamon doughnuts

Strawberry shortbread stack

Assortment of macarons

Chocolate coated strawberries

Shots

Choose from tiramisu, eton mess, lemon posset, dubai chocolate brownie or chocolate and biscoff

Mini pavlova

Choose from lemon, passionfruit, banoffee, raspberry or chocolate & pistachio

Tarts

Choose from crème brulee, cherry & almond or lemon meringue

Truffles

Choose from oreo, biscoff, carrot cake, funfetti, bailey's or cookie dough

Loaded cookies

Choose from cherry bakewell, toffee and pecan or lemon meringue

French toast soldiers

Choose from biscoff, nutella or pistachio dip



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♡ STARTERS ♡

PLEASE SELECT UP TO THREE OPTIONS FROM THE BELOW MENU
PLEASE INCLUDE A VEGETARIAN SUITABLE DISH:

Belly of pork, crackling, pulled pork bon bon, apple & celeriac puree

Beef brisket croquettes, cured red onions, apple and tarragon mayonnaise

Ham hock terrine, piccalilli, crispy quail eggs, toasted sourdough

Toasted focaccia topped with pesto, half roasted cherry tomatoes, prosciutto and mozzarella, rocket, balsamic dressing

Moroccan chicken skewers, whipped feta, honey and lemon vinaigrette, warm pitta

Smoked salmon and avocado roulade, pickled cucumber, black garlic, compressed apple, coriander oil

Smoked haddock, leek and parmesan tart, dressed leaf, tomato chutney

Cod loin on a chorizo, red pepper and paprika stew, parmesan crisp

Grilled peaches, burrata and candy-striped beetroot salad, tarragon and elderflower crème fraiche

Wild mushroom and parmesan arancini, truffle mayonnaise

Spinach and feta puff pastry swirl drizzled with hot honey

Homemade soup

Roasted tomato & basil / Seasonal vegetable / Butternut squash & chilli

Carrot & coriander / Honey & parsnip / Potato & leek



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♡ MAINS ♡

PLEASE SELECT UP TO THREE OPTIONS FROM THE BELOW MENU
PLEASE INCLUDE A VEGETARIAN SUITABLE DISH:

Roast sirloin beef with black pepper crust, yorkshire pudding, dauphinoise potatoes, seasonal vegetables, red wine gravy

Roast turkey, bacon wrapped chipolata, goose fat roast potatoes, chestnut stuffing, seasonal vegetables, cranberry gravy

Roasted belly pork, crackling, fondant potato, burnt apple puree, black pudding bon bon, seasonal vegetables, cider cream jus

Mustard and herb crusted rack of lamb, pomme puree, honey roasted carrot, tenderstem, red wine jus

Cumberland sausage ring, colcannon mashed potato with bacon, braised red cabbage, tenderstem, onion gravy

Roasted venison, hassleback sweet potato, honey roasted parsnip, braised red cabbage, port reduction

Mediterranean chicken breast stuffed with feta, mozzarella, red pepper and spinach, garlic butter fondant potato, asparagus,
honey roasted carrots, roasted red pepper and parmesan sauce

Salmon en croute, roasted lemon and parsley new potatoes, asparagus, salsa verde

Pan-fried seabass, dill potato cake, sautéed spinach and green beans, lemon and caper white wine sauce

Herb crusted cod, dauphinoise potatoes, tenderstem broccoli and asparagus, tomato and pesto sauce

Mushroom, camembert and chilli jam wellington, roast potatoes, seasonal vegetables, creamy garlic & chilli sauce

Brie, red onion marmalade and mediterranean vegetable filo strudel, baby potatoes with butter and herbs,
honey glazed carrot, green beans, balsamic glaze

Chestnut roast, sage and onion stuffing, roast potatoes, seasonal vegetables, red wine gravy

Creamy hot honey & halloumi tagliatelle, garlic flatbread



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Den Lodge

♡ MAINS ♡

CARVERY

PLEASE SELECT UP TO THREE OPTIONS FROM OUR CARVERY MENU, AND A VEGETARIAN ALTERNATIVE OPTION:

Roast topside beef | Turkey breast
Pork loin with crackling | Honey roasted gammon

Mushroom, camembert and chilli jam wellington, roast potatoes, seasonal vegetables, creamy garlic and chilli sauce

Brie, red onion marmalade and mediterranean vegetable filo strudel, baby potatoes with butter and herbs, honey glazed carrots, green beans, balsamic glaze

Chestnut roast, sage and onion stuffing, roast potatoes, seasonal vegetables, red wine gravy

Served with yorkshire pudding, sage and onion stuffing, roast potatoes, parsnips, cauliflower cheese, selection of seasonal vegetables, gravy and accompanying sauces

BBQ

PLEASE SELECT UP TO THREE OPTIONS FROM OUR BBQ MENU, AND A VEGETARIAN ALTERNATIVE OPTION:

6oz beef burger in a brioche bun, with applewood cheese
Cumberland sausage

Wholegrain mustard and maple pork ribs
Hot honey chicken skewers

Flat mushroom, halloumi, chilli jam
Moving mountains plant based burger with applewood cheese
Vegan sausage
Vegetable skewers

Dressed mixed salad | seasoned skinny fries | fried white onions | coleslaw | caprese salad | pesto pasta with pine nuts and parmesan shavings | duo of quinoa and vegetables in a curry dressing

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♡ DESSERTS ♡

PLEASE SELECT UP TO THREE OPTIONS FROM THE BELOW MENU
PLEASE INCLUDE A VEGETARIAN SUITABLE DISH:

Apple and sultana crumble, rum and raisin ice cream

Eton mess cheesecake, strawberries, meringue, cream, strawberry ice cream

Almond crème brulee, cherry compote, cherry and amaretto ice cream

Sticky toffee pudding, millionaires ice cream

Coconut panna cotta, mango and lime salsa, strawberry gel, coconut shortbread, ginger ice cream

Dark chocolate and sea salt caramel fondant, salted caramel ice cream

Lemon and blackberry posset, chantilly cream, blackberry meringue drops, fresh berries, rosemary shortbread

Mini banana loaf, toffee icing, caramelised bananas, toasted pecans, toffee and fudge ice cream, homemade honeycomb

Biscoff brownie, biscoff ice cream

Raspberry and pistachio frangipane tart, raspberry sorbet

Chocolate trio – white chocolate cheesecake, flourless chocolate cake, dark chocolate mousse, honeycomb ice cream

Fruity trio – Strawberry shortbread stack, cherry bakewell tart, baked lemon and blueberry cheesecake, coconut ice cream

Cheese and biscuits - selection of local Norfolk cheeses, ploughman's chutney, crackers and red grapes

The logo for Glen Lodge, featuring the words "Glen Lodge" in a stylized, cursive script font.



♡ CHILDREN'S MENU ♡

FOR GUESTS UNDER 10 YEARS OLD

STARTERS

Vegetable crudités: carrot, celery, pepper and cucumber, hummus dip, garlic bread strip
Margherita pizza bites, garlic bread strip

MAIN COURSE

Cumberland sausages, creamy mashed potatoes, peas and gravy
Macaroni cheese, garlic bread
Cod goujons, fries and peas or baked beans
Beef burger, fries, peas or baked beans
Breaded chicken goujons, fries and peas or baked beans
Cheese and tomato pizza, fries and peas or baked beans

DESSERTS

Double chocolate brownie, cookie dough ice cream
Strawberry sundae: vanilla sponge, strawberries, vanilla ice cream, strawberry ice cream, strawberry sauce

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♡ AFTERNOON TEA ♡

SANDWICHES

PLEASE SELECT THREE OPTIONS FROM THE BELOW:

Honey glazed ham, wholegrain mustard (GFA, DFA)

Pesto chicken (GFA)

Coronation turkey (GFA)

Roast beef, horseradish (GFA, DFA)

Marie rose prawns, paprika (GFA)

Smoked salmon, cream cheese (GFA)

Egg mayonnaise, cress (V, GFA, DFA)

Mature cheddar, pickle (V, GFA, DFA)

Hummus, tomato (V, GFA, DFA)

Sundried tomato, mozzarella, pesto (V, GFA)



SAVOURIES

PLEASE SELECT TWO OPTIONS FROM THE BELOW:

Caramelised onion sausage rolls

Cheese twist

Brie and grape croissant

Halloumi and chilli jam croque monsieur

Beef burger slider, applewood cheese,
tomato chutney

Brisket and spiced slaw bao bun

Southern fried chicken slider, garlic aioli, rocket

Chicken parm slider – crispy chicken, pomodoro
sauce, mozzarella and parmesan



SCONES

PLEASE SELECT TWO OPTIONS FROM THE BELOW:

Cheese

Cheese and chutney

Caprese

Pepperoni pizza

Maple, bacon and mozzarella

Fruit

Lemon and blueberry

Triple chocolate

White chocolate, raspberry and pistachio



Large

♥ AFTERNOON TEA ♥



CUPCAKES

PLEASE CHOOSE ONE OPTION FROM THE BELOW:

Biscoff
White chocolate and raspberry
Carrot cake
Cookie dough
Millionaires
Lemon curd

BLONDIES & BROWNIES

PLEASE CHOOSE ONE OPTION FROM THE BELOW:

Triple chocolate brownie
Biscoff brownie
Black forest brownie
Jammie dodger blondie
Kinder bueno blondie
Lemon and blueberry blondie

SHOTS

PLEASE CHOOSE ONE OPTION FROM THE BELOW:

Victoria sponge
Lemon drizzle
Carrot cake
Sticky toffee
Apple and cinnamon
Eton mess

TARTS

PLEASE CHOOSE ONE OPTION FROM THE BELOW:

Lemon meringue
Bakewell tart
Apple and salted caramel
Raspberry and pistachio frangipane
Treacle tart
Vanilla crème brûlée

MACARONS

PLEASE CHOOSE ONE OPTION FROM THE BELOW:

Vanilla
Chocolate
Lemon
Pistachio
Raspberry
Salted caramel

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♡ EVENING BUFFET ♡

DEPENDING ON YOUR PACKAGE SELECTION,
PLEASE CHOOSE 6, 8, 10 OR ALL OPTIONS FROM BELOW

Sandwich assortment

Honey and mustard glazed cocktail sausages

Southern fried chicken

Maple and bacon sausage rolls

Chilli mango breaded prawns

Cod goujons

Cheese and pickle, or steak and horseradish pie bites

Cheese straws

Halloumi popcorn

Chunky chips, skinny fries or sweet potato fries

Vegetable quiche selection

Assortment of donut bites: white chocolate, berry, chocolate and caramel

Blondies and brownies

Selection of macarons

Duo of miniature tarts: lemon and cherry bakewell

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♡ STREET FOOD ♡

PLEASE SELECT UP TO THREE OPTIONS FROM BELOW:

LOADED FRIES

Mac n cheese, beef brisket, truffle oil, crispy onions | Katsu sauce, salt and pepper crispy chicken, red chillies
Pepperoni, tomato pizza sauce, cheddar, mozzarella, garlic mayonnaise, jalapeños
Sweet potato fries topped with crumbled feta, diced cucumbers, olives, tzatziki

OPEN SOFT TACOS

BBQ pulled pork, cheddar, mozzarella, jalapeños, siracha mayonnaise
Beef chilli con carne, avocado, tomato salsa, sour cream drizzle
Crispy cod pieces, pickled red onions, creamy herb tartare sauce | Halloumi popcorn, pickled slaw, hot honey

SLIDERS

Beef burger, applewood cheese, tomato chutney | Chicken fajita, mozzarella
Tempura cod, rocket, lemon and dill mayonnaise | Tempura halloumi, chilli jam

HOT ROLLS

Pork loin, crackling and apple sauce | Bacon, brie and chilli jam
Turkey, stuffing and cranberry | Roast beef and horseradish

PIZZA SLICES

Choose up to 3 pizza flavours from our menu on Page 22

LOADED SWEET TREATS

CHOOSE ONE OPTION FROM BELOW, ALL SERVED WITH FRESH FRUIT

Warm cinnamon churros | Belgian waffle | Mini pancakes

ADD 2 OF THE FOLLOWING TOPPINGS:

Bueno sauce | Biscoff sauce | Pistachio sauce | Cookie dough sauce | Salted caramel sauce | Strawberry sauce
Mini marshmallows | Honeycomb | Biscoff crumb | Salted crushed pretzels | Hundreds and thousands | Oreos



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♡ SIGNATURE BOWLS ♡

SERVED IN INDIVIDUAL BOWLS FOR GUESTS TO HELP THEMSELVES
PLEASE SELECT UP TO THREE OPTIONS FROM BELOW:

LOADED NACHOS

Melted cheese, salsa, guacamole, sour cream
Add BBQ pulled pork or beef chilli

GREEK MEZZE

Cous cous, greek salad, olives and feta, tzatziki or hummus
Add lemon and herb chicken, lamb kofta or halloumi popcorn

THAI GREEN CURRY

Jasmine rice, sugar snap peas, baby corn and fresh herbs
Add chicken or vegetables

CHICKEN TIKKA

Pilau rice, chicken tikka, mint yoghurt, mini poppadom

CAESAR SALAD

Lettuce, cherry tomatoes, parmesan, croutons, caesar dressing
Add chicken, streaky bacon or halloumi

PASTA

Lasagne sheets, bolognese, garlic bread, pickled slaw
Fusilli pasta, creamy sauce, chicken, crispy bacon
Fusilli pasta, tomatoes, mozzarella, pesto

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♡ PIZZA BUFFET ♡

PLEASE SELECT UP TO THREE OPTIONS FROM BELOW | SERVED WITH CHIPS

Mozzarella and roasted cherry tomatoes
 Chorizo, jalapenos and hot honey
 Prosciutto and pesto, balsamic drizzle
 Garlic mushrooms, mascarpone and truffle oil

Four cheese and caramelised red onion
 Chicken and smoked streaky bacon caesar
 BBQ pulled pork, sour cream drizzle
 Jackfruit and vegan mozzarella

♡ EVENING BBQ ♡

PLEASE SELECT UP TO THREE OPTIONS FROM OUR BBQ MENU, AND A VEGETARIAN ALTERNATIVE OPTION:

6oz beef burger in a brioche bun, with applewood cheese | Cumberland sausage | Wholegrain mustard & maple pork ribs | Hot honey chicken skewers
 Flat mushroom, halloumi, chilli jam | Moving mountains plant based burger with applewood cheese | Vegan sausage | Vegetable skewers

Dressed mixed salad | seasoned skinny fries | fried white onions | coleslaw | caprese salad | pesto pasta with pine nuts and parmesan shavings | duo of quinoa and vegetables in a curry dressing



♡ LATE NIGHT SNACKS ♡

PLEASE SELECT ONE OF THE OPTIONS BELOW, SERVED GRAZING STYLE
FOR GUESTS TO HELP THEMSELVES

Antipasti: locally sourced cheese, crackers, olives, cured meats, cherry tomatoes, mozzarella pearls, pickle

Sweet'n'salty: pretzels, tortilla crisps, popcorn, shortbread biscuits, chocolate buttons, jelly beans, marshmallows

♡ ICE CREAM ♡

INDIVIDUAL ICE CREAM TUBS, LOCALLY SOURCED FROM DANN'S FARM

Banoffee | Chocolate | Coconut | Coffee | Ginger | Honeycomb | Mint choc chip

Lavender | Strawberry | Rum and raisin | Salted caramel | Vanilla



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♡ DRINKS ♡

ARRIVAL / RECEPTION DRINKS

PLEASE SELECT UP TO TWO ALCOHOLIC AND ONE NON-ALCOHOLIC OPTION FROM BELOW:

Prosecco	Gin and tonic
Rose prosecco	Bottled beers
Bucks fizz	Orange or apple juice
Fruit bellini	Sparkling elderflower
Pimms and lemonade	Pineapple sunrise mocktail

COCKTAIL / MOCKTAIL HOUR

CHOOSE A SELECTION OF COCKTAILS AND MOCKTAILS FROM OUR MENU TO ENJOY BEFORE YOUR EVENING RECEPTION

Mojito | Tropical passion | Bellini | Tequila sunrise
Aperol spritz | Pink gin spritz | Hugo spritz | Campari spritz
NON-ALCOHOLIC: Bellino | Elderflower spritz | Pineapple sunrise

DRINKS PACKAGE

Arrival / reception drink
Half a bottle of house wine served with your wedding breakfast
Sparkling toast drink for your speeches

NON-ALCOHOLIC AND CHILDREN'S OPTIONS AVAILABLE





Glen Lodge Bawburgh, Marlingford Road, Bawburgh, Norfolk, NR9 3LU

01603 740404 - events@bawburgh.com - [@glenlodgebawburgh](https://www.instagram.com/glenlodgebawburgh)

