



Christmas Carvery Lunches

WEDNESDAYS & SUNDAYS IN DECEMBER*

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



1 COURSE £19.95

2 COURSES £26.95

3 COURSES £33.95

INCLUDES 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 OR 27th DECEMBER

Christmas Carvery Menu

STARTERS

Sweet potato, coconut and cardamom soup, chilli oil croutons (v, ve, gfa, df)

Whipped goats cheese, parma ham, beetroot textures, garlic croutons (va, gfa)

Smoked haddock florentine fishcake, crispy onion strings (gfa)

Sundried tomato and pesto arancini, rocket, pesto oil (v, gfa)



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, brie and cranberry wellington, roast potatoes, seasonal vegetables (v)

Nut roast, roast potatoes, seasonal vegetables (ve, gf, df)



DESSERTS

Lemon and berry mascarpone tart, raspberry macaron, lemon curd ice cream (v, gfa)

Cinnamon and caramel panna cotta, maple shortbread, cinnamon ice cream, candied pecans (gfa)

Ferrero rocher cheesecake, hazelnut ice cream (v)

Christmas pudding, brandy sauce, cranberries (v, gfa, dfa)

Norfolk cheeseboard: Wells Alpine, Baron Bigod, Binham Blue 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