



## NOVEMBER SUNDAY LUNCH MENU

Available every Sunday, 12 - 2.30pm

£15 for 1 course | £22.50 for 2 courses | £30 for 3 courses

### STARTERS

Sweet Potato and Coconut Curry Soup, warm baguette, salted butter (*v, vea, dfa, gfa*)

Fig and Goats Cheese Parcels, dressed salad leaf, fig relish, garlic crostini

Tempura Prawns, sweet chilli sauce, chilli crostini, dressed salad leaf

Katsu Chicken Bao Buns

---

### CARVERY MAIN COURSE

Turkey Breast, Topside of Beef, Gammon or Pork Loin with crackling

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

 **Mushroom, Brie and Cranberry Wellington** (*v*)  
please pre-order and allow 20 minutes cooking time

---

### DESSERTS

Pecan Streusel Cheesecake, maple sauce, caramelised white chocolate ice cream

Kinder Bueno Nutella Brownie, hazelnut ice cream, hazelnut praline, Nutella shortbread

Cherry and Apple Crumble, cherry bakewell ice-cream (*dfa*)

Pumpkin Crème Brulee, shortbread (*gfa*)

Lemon and Blackberry Posset Tart, vanilla ice cream (*gfa*)

Apple and Cinnamon Crumble Sundae (*gfa*)

Cinnamon ice cream, apple compote, crumbled shortbread, cinnamon chantilly cream

Norfolk Cheese and Biscuits (£2.00 supplement)

Baron Bigod, Binham Blue, Norfolk Dapple, biscuits, red grapes, Stokes fig chutney, salted butter.

Selection of Local Ice Creams and Sorbets from *Danni's* Farm - please see ice cream menu.

---

### MENU DIETARY KEY;

*v = vegetarian, va = vegetarian option available, ve = vegan, vea = vegan option available, gf = gluten free, gfa = gluten free option available, df = dairy free, dfa = dairy free option available*

---

### BOOKING ESSENTIAL:

01603 740404, reservations@bawburgh.com, book online bawburgh.com/restaurant