



February Sunday Lunch

Available every Sunday, 12:00 - 2:00pm

£15.00 for 1 course | £22.50 for 2 courses | £30.00 for 3 courses

STARTERS

Roasted red pepper, sweet potato and paprika soup, warm baguette, salted butter (v, dfa, gfa)

Camembert rounds, cranberry, garlic crostini, dressed salad (v)

Mushroom arancini, garlic aioli, truffle crostini, dressed salad (v)

Haddock florentine fishcakes, crispy onion strings (gfa)

CARVERY MAIN COURSE

Topside of beef | Turkey breast | Pork loin with crackling | Honey roasted gammon

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



Mushroom, brie and cranberry wellington (v)

Please pre-order and allow 20 minutes cooking time

DESSERTS

Irish cream and white chocolate cheesecake, brandy snap, baileys and banana ice cream

Chocolate orange tart, chocolate macaron, chocolate orange ice cream (gfa)

Sticky toffee pudding eton mess, toffee cream, toffee sponge, meringue, strawberries

Mango panna cotta, coconut shortbread, mango puree, coconut sorbet (gfa)

Apple, pear and blackberry crumble, spiced fruit ice cream (dfa)

Honeycomb sundae

Honeycomb ice cream, chocolate ice cream, cadbury crunchie, chocolate sauce, strawberries, chantilly cream

Norfolk cheese and biscuits (£2.00 supplement)

Baron Bigod, Binham Blue, Norfolk Dapple, biscuits, red grapes, Stoke's fig chutney, butter

Selection of local ice creams and sorbets from *Danni's* Farm - please see ice cream menu

MENU DIETARY KEY:

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

BOOKING ESSENTIAL

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