



Festive Carvery Lunches

WEDNESDAYS & SUNDAYS IN DECEMBER*

SERVED 12:00^{PM} - 2:30^{PM}

1 COURSE £22.95

2 COURSES £29.95

3 COURSES £36.95

INCLUDES TEA/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 25TH DECEMBER

Festive Carvery Menu

STARTERS

Sourdough crostini topped with orange and cranberry pulled pork, spiced sour cream drizzle

Lemon risotto cake, smoked salmon and horseradish cream (gfa)

Mediterranean vegetables, pesto and goats cheese puff tarts (v - contains nuts)

Roasted parsnip and parmesan soup, parmesan croustade (va, vea, gfa, dfa)

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)

Creamy garlic, mushroom and spinach wellington (v)

Nut roast (v, ve, gf, df - contains nuts)

DESSERTS

Chocolate orange cheesecake, vanilla and cranberry ice cream (v)

Dark cherry and amaretto panna cotta, almond shortbread, cherry sorbet (gfa - contains nuts)

White chocolate and caramel blondie, caramelised white chocolate ice cream, honeycomb (v, gfa)

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 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