



October Sunday Lunch

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

£16.00 for 1 course | £23.50 for 2 courses | £31.00 for 3 courses

STARTERS

Butternut squash and chilli soup, warm baguette, salted butter (v, gfa)

Bacon jam, pomegranate and brie bruschetta

Spicy buffalo cauliflower, blue cheese dip (gfa)

King prawns and smoked salmon, lemon and chive cream cheese, cucumber ribbons, cured red onions, lemon crostini (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)



Beetroot wellington

Please pre-order and allow 20 minutes cooking time

DESSERTS

Pumpkin crème brûlée, maple shortbread (v, gfa)

Baked cinnamon roll cheesecake, vanilla ice cream (v)

Toffee apple crumble, toffee and fudge ice cream (v, dfa)

Dark chocolate fondant, millionaires ice cream (v)

Lemon meringue pie, raspberry sorbet (v, gfa)

Cookie dough sundae (v)

cookie dough ice cream, white chocolate ice cream, cookie dough pieces, honeycomb pieces, chocolate sauce, strawberries, chantilly cream, cookie crumb

Norfolk cheese and biscuits (v, £2.00 supplement)

Selection of 3 local cheeses, biscuits, red grapes, Stoke's fig chutney, butter

Selection of local ice creams and sorbets from *Danni's* Farm (v) - 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