



September 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

Spiced carrot and lentil soup, warm baguette, salted butter (v, vea, dfa, gfa)

Sweetcorn fritters, rocket, sweet chilli dip, chilli crostini (v, vea, dfa, gfa)

Smoked salmon and prawn bruschetta, pickled salad, dill and lime crème fraiche (gfa)

Baked feta, drizzled in honey and sesame, rocket (v, gf)

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)



Spiced cauliflower, spinach and lentil pie

Please pre-order and allow 20 minutes cooking time

DESSERTS

Rhubarb and ginger crumble, vanilla ice cream (v, dfa)

Lemon posset, raspberry compote, poppyseed shortbread (v, gfa)

Eton mess panna cotta, chantilly cream, strawberry and white chocolate shard, meringue, strawberry ice cream (gfa)

White chocolate and baileys cheesecake, white chocolate ice cream (v)

Tiramisu sundae (v, gfa)

Fudge sauce, chocolate ice cream, coffee ice cream, brandy shortbread, dark chocolate shards, chantilly cream

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 *Dann'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