



November 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

Sweet potato and paprika soup, warm baguette, salted butter (v, vea, dfa, gfa)

Grilled halloumi and tempura courgette salad, rocket, sweet chilli crostini (v, vea, dfa)

Stilton garlic mushrooms, sourdough (v, gfa)

Tomato, mozzarella and bacon gratin, basil crostini (dfa, 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 (v, vea)

Please pre-order and allow 20 minutes cooking time

DESSERTS

Spiced strawberry crumble, vanilla ice cream (v, dfa)

Crème brûlée cheesecake, fresh berries, clotted cream ice cream (v)

De-constructed milk chocolate and baileys trifle: chocolate sponge, baileys and milk chocolate
chantilly cream, baileys ganache, fresh fruit, white chocolate ice cream (v, gfa)

Maple and pecan blondie, maple pecan ice cream (v, gfa)

Salted caramel and churros sundae (v)

Caramel sauce, strawberries, sugared churros, salted caramel ice cream, vanilla ice cream, 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 *Danni's* Farm (v) - please see our 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