



Winter 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

Honey and parsnip soup, warm baguette, salted butter (v, vea, gfa, dfa)

Fig and goats cheese parcels, chilli oil croute (v)

King prawn, smoked salmon and chive cream cheese bruschetta (gfa, dfa)

Southern fried chicken, garlic mayonnaise, dressed leaf, garlic croute

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)



Butternut squash, lentil and almond wellington

Please pre-order and allow 20 minutes cooking time

DESSERTS

Apple and blackberry crumble, custard (v, dfa)

Ferrero roche basque cheesecake, hazelnut ice cream (v)

Sticky toffee pudding, vanilla ice cream (v, gfa, dfa)

Cherry and almond crème brûlée tart, cherry sorbet (v, gfa)

Biscoff brownie, caramelised white chocolate ice cream (v)

Millionaire's sundae (v)

Millionaires ice cream, chocolate sauce, caramel, shortbread, raspberries, 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 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