



# Spring Sunday Lunch

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

£17.00 for 1 course | £24.50 for 2 courses | £32.00 for 3 courses

## STARTERS

Leek, pea and watercress soup, crème fraiche, warm baguette, salted butter (v, vea, gfa, dfa)

Whipped goats cheese and serrano ham bruschetta, toasted walnuts, balsamic glaze (gfa)

Tempura prawns, chilli oil croute, dressed leaf, sweet chilli sauce

Mozzarella arancini balls, roasted red pepper dip, garlic croute (v)

## 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)



Mushroom and asparagus wellington (df)

Please pre-order and allow 20 minutes cooking time

## DESSERTS

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

Pistachio lava cake, raspberry coulis and sorbet (v)

Salted caramel panna cotta, hazelnut tuile, bueno ice cream, hazelnut praline (gfa)

Flourless chocolate cake, fudge icing, honeycomb ice cream, brandy snap (v, gfa)

White chocolate and limoncello curd cheesecake, lemon curd, fresh berries (v)

Carrot cake sundae (v)

orange sorbet, maple and pecan ice cream, carrot cake sponge, candied pecans, mascarpone frosting

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](mailto:reservations@bawburgh.com), book online [bawburgh.com/restaurant](http://bawburgh.com/restaurant)