Festive

Carvery Lunches

WEDNESDAYS & SUNDAYS IN DECEMBER*

SERVED 12:00PM - 2:30PM

1 COURSE £25.95

2 COURSES £32.95

3 COURSES £39.95

INCLUDES TEA/COFFEE, MINCE PIES & CRACKERS

BOOKING ESSENTIAL

01603 740404 | reservations@bawburgh.com

£5.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING.

MENU PRE-ORDERS DUE 1 MONTH IN ADVANCE.

*NOT AVAILABLE ON 24TH DECEMBER

Festive Carvery Menu

STARTERS

Sticky BBQ pork belly skewers, dressed leaf (gfa, dfa)

Crab and parmesan arancini, lemon aioli (gfa)

Spinach and feta swirl, drizzled with hot honey (v)

Sweet potato and coconut soup, goats cheese croute (v, vea, gfa, dfa)

CARVERY MAIN

Topside of beef
Turkey breast
Pork loin with crackling
Honey roasted gammon

All served with roast potatoes, yorkshire pudding, pig in blanket, sage and onion stuffing, seasonal vegetables, cauliflower cheese, gravy (gfa, dfa)

Mushroom, camembert and chilli jam wellington (v)

Nut roast (v, ve, gf, df - contains nuts)

DESSERTS

Kinder bueno and nutella cookie stack, hazelnut ice cream (v - contains nuts)

White chocolate, gingerbread and caramel panna cotta, gingerbread man, salted caramel ice cream, white chocolate shard (gfa - not suitable for vegetarians)

Marmalade and almond bakewell tart, marzipan ice cream, clementine compote (v - contains nuts)

Christmas pudding, brandy sauce, cranberries (v, vea, gfa, dfa)

Norfolk cheeseboard: selection of three local cheeses, served with biscuits, fruit chutneys, red grapes (£2.50 supplement - v, gfa)

Coffee and mince pies

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