



Autumn 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

Butternut squash and chilli soup, warm baguette slices, salted butter (v, vea, gfa, dfa)

Mushroom and blue cheese arancini, truffle croute, salad leaf (v)

Brushcetta, topped with cream cheese, smoked salmon and olive tapenade (gfa)

Curried panko chicken strips, mango mayonnaise, salad leaf, chilli 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 and lentil wellington

Please pre-order and allow 20 minutes cooking time

DESSERTS

Nutella churro cheesecake, cinnamon, chocolate and hazelnut ice cream (v - contains nuts)

Maple bourbon crème brûlée, pecan shortbread (v, gfa - contains nuts)

Pumpkin spice panna cotta, caramel cream, macaron, toffee apple ice cream (gfa)

Apple and cherry flapjack crumble, vanilla custard (v, gfa, dfa)

Dubai chocolate sundae (v - contains nuts)

pistachio ice cream, chocolate ice cream, roasted kadaif, pistachio spread, chantilly cream,
chocolate sauce, pistachios, raspberries

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