



Festive Sunday Lunch

Available Wednesdays & Sundays in December, 12:00pm - 2:00pm

£25.95 for 1 course | £32.95 for 2 courses | £39.95 for 3 courses

All prices include tea/coffee, mince pies & christmas crackers

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 COURSE

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

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



Mushroom, camembert and chilli jam wellington

Please pre-order and allow 20 minutes cooking time

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 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