



# The Banningham Crown

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[www.banninghamcrown.co.uk](http://www.banninghamcrown.co.uk)

## Mother's Day Menu

Sunday 30<sup>th</sup> March 2025

### STARTERS

Norfolk Leek and Potato Soup with Whole Meal Bloomer Bread (gfa) (vea)

Devilled Whitebait, Lime Mayonnaise, Salad (df)

Prawn Cocktail, Avocado Puree, Salad (gf)

Chef's chicken, Spanish chorizo and Tomato Terrine with Brioche Croute,  
Homemade Chilli Jam (gfa)

### MAINS

#### Our Highly Acclaimed Sunday Roasts

Roast Shoulder of British Lamb (£2 Supplement)

Roast Norfolk Turkey with Cranberry Stuffing

Roast Prime Rump of British Beef – Cooked to your liking

Roast Loin of Succulent Pork with Crisp Crackling

Chef's own Nut Roast (ve) (df)

All served this week with Yorkshire Pudding, Roast Norfolk Potatoes, Honey Roasted Roots,  
Cauliflower Cheese, mixed Seasonal Vegetables

*Our Sunday roasts can now be made gluten-free at your request*

Pan-fried Sea Bass, Parmentier Potatoes and Tomato and Rosemary Salsa accompanied by Seasonal  
Vegetables

Steak & Kidney Pudding served with Creamy Mash and Seasonal Greens

Spinach and Butternut Squash Curry served with Aromatic Rice, Poppadom and Mango Chutney (V)

### DESSERTS

Forest Fruits Eton Mess with Fruit Coulis (GF)

Traditional Apple Crumble served with Lashings of Custard

Mango and coconut slice. Ginger Crumb Biscuit Base with Mango and Coconut Mousse topped  
with Mango Gel and sprinkled with Toasted Coconut served with Raspberry Sorbet. (VE) (GF)

"Terry's" Chocolate Orange Sponge Pudding Served with Crème Anglaise (VEA)

2-courses £30

3-courses £35

Children's set roast dinner and our child's menu are also available

(gf) = gluten free      (gfa) = can be adapted to gluten free      (ve) = vegan  
(vea) = can be adapted to vegan      (df) = dairy free

