



After a day of Summer Fete fun join us for our...

English Summer Buffet

Sunday 22nd July | £30 per person

Poached Salmon, cucumber, elderflower mayonnaise
Roast chicken, chive sour cream, charred spring onions
Crayfish cocktail with Norfolk tomatoes
Salt cod pate, parsley and lime
Chicken liver parfait, red wine pickles
Pork pie and piccalilli

Tomato and red onion salad, aged balsamic
Tabbouleh
Norfolk new potatoes with fresh mint and extra virgin rapeseed oil
Crunchy salad
Marinated Provençal vegetables with feta and toasted pine nuts

Classic summer trifle
Strawberry and lime Pavlova
Lemon posset and shortbread biscuits

Including
Château de Campuget, 'Invitation' Rosé
AC Costières de Nîmes, Rhône, France

Intense peony pink with scents of small
red fruit, such as raspberry and blackcurrant.
Delicate fruitiness on the palate.



www.titchwellmanor.com

Chef/Owner Eric Snaith @titchwellmanor
Head Chef Chris Mann @chris89Mann
Sous Chef Stuart Hall @stuiehall