

If there is anything else we can do to make your experience more enjoyable then please do ask one of the team.

We hope you have a great meal

Best wishes

Eric, Chris and Stu

## Future events

17<sup>th</sup> May 2018

Supper Club with Chris Lee – Bildeston Crown

22<sup>nd</sup> July 2018

Summer Fete

25<sup>th</sup> September 2018

Supper Club with Ernst van Zyl – Signature Living

13<sup>th</sup> November 2018

Supper Club – Chef to be confirmed

2<sup>nd</sup> December 2018

Christmas food and drink festival

[www.titchwellmanor.com](http://www.titchwellmanor.com)



Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall

Please ask for allergen information

# Conversation Menu

SpringTwoThousandandEighteen

Manormade bread and cultured Jersey butter

Pecorino toast with white onion dip

## First

White asparagus poached in double cream served chilled, morels & bergamot sabayon

Duck broth, hispi cabbage, confit potato, braised hazelnut and frozen foie gras

Chalk stream trout, watermelon, molasses, radicchio

Epoisse and Granny Smith apple quiche

Slow roasted lamb belly, spelt, braised onion and wild garlic

## Second

Goosenargh duck roasted on the crown, braised leg, beetroots and duck sauce

Yorkshire lamb cutlet, roast leg, 48 hour neck, grelot onion, black garlic & ground elder

Fillet of skate Veronique, salsify, caper oil and powder, golden raisin and rainbow kale

Skrei cod, whole roast carrot, anise, matelotte sauce and carrot top oil

Sweet potato gnocchi, fondant, puree, Regato cheese and pickled red cabbage

All served with vegetables

## Third

Chilled coconut rice pudding, blueberry sorbet and salted coconut milk

The Golden Titchwell trifle, apple, honey and white chocolate

Whipped dark chocolate, brandy snap, pear ice cream and nashi pear

Yorkshire rhubarb, Norfolk saffron custard and tapioca

Coffee and chocolate tasting £5

3 Courses £42

2 Courses £34