

# Christmas Day Lunch 2018

Chestnut mushroom soup, crispy mushroom, aioli

Raw hand dived scallops, apple vinaigrette, raw radishes, lamb's lettuce

Braised short-rib of beef, whole roast celeriac, pickled and crispy

Oven roasted gurnard, roasted tomato and lobster sauce,  
poached lobster, confit potato

Poach roasted Norfolk black leg turkey, duck fat potatoes,  
stuffing in blankets, Chantenay carrots, turkey gravy, cranberry & bread sauce

Dry aged Dingley Dell pork ribeye, roasted butternut squash,  
potato and parmesan terrine, sage sauce

Chalk stream trout, grilled bone cream, whole roast carrot and puree  
Whole charred parsnip, puree, baked pecorino, pickled pear, rainbow kale

All served with sprouts in a chestnut butter

Christmas pudding, Brandy custard, almond crumb

Chocolate marquise, spiced poached plum, sorbet, glasshouse tuile  
Sticky clementine cake, thyme ice cream, orange Chantilly, brandy snap

Ilse of Mull cheddar and quince tart



[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