



Conference menu

Mains

Chicken breast, crispy stuffing, roast Ratte potatoes, cabbage & a chicken chervil sauce
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Dingley Dell pork belly, cauliflower cheese, apple cider vinegar sauce
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Steamed cod, salt & vinegar mash, dashi braised leeks
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Rigatoni, tomato sauce, mixed seeds & blue cheese

Dessert

Sticky toffee pudding, butterscotch sauce, vanilla ice cream
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Lemon tart, white chocolate ice cream
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Lincolnshire poacher, crackers, honeycomb & grapes
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Whipped white chocolate delice, coffee ice cream, biscotti

One dish from each course to be taken by the whole group.
Dietary requirements can be catered for accordingly.

www.titchwellmanor.com



Chef/Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall