

Conversation Menu

Winter Two Thousand and Eighteen

Manmade bread and cultured Jersey butter
Pecorino toast with white onion dip

First

Foie gras and hazelnut torchon, red cabbage chutney,
quince puree and brioche

Red meat radish, Braised pork cheek and pinenuts

Chilled mussels, razor clams, smoked yoghurt and bread crisp

Epoisses quiche, pickled apple and shallot

Second

Creedy Carver duck roasted on the crown, 62°C leg, orange sauce, golden beetroot and thyme

Turbot, mussels, chervil root and oil, bone cream and finger lime

Wild seabass, Dorset snail, artichokes a la greque, crosnes, black garlic and salted gooseberries

Venison loin, preserved baminella pears, chestnut, cocoa and bread sauce

All served with a side of vegetables

Third

Chocolate Marquise, crème frache ice cream and clementine

Blueberry poached pear, hazelnut nougat glacé, butterfly sorrel and blueberry compote

Aerated coconut rice, pineapple and coconut yoghurt sorbet and pain perdu

The Golden Titchwell trifle, apple, Jon's honey and gold chocolate

Coffee and chocolate tasting £5

3 Courses £44

2 Courses £36

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

31st December 2018

New Years' Eve

Black Tie Candlelit Dinner and Disco

14th February 2019

Valentines Day Dinner

www.titchwellmanor.com



Chef / Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall

Please ask for allergen information