



titchwell
manor
hotel • restaurant • bar

Mother's Day Lunch

31st March 2019

1pm – 3pm

From the Starter Table

Prawn Cocktail

Chicken Liver Parfait

Whole Poached Chalk Stream Trout and Pickled Cucumber

Oysters, served naturally and charred lemon

Roasted Red Pepper and Caramelised Onion Quiche

Ham Hock and Wholegrain Mustard Terrine

Coronation Chicken Terrine

Trout Gravavlax

Salads:

Soft Herb Salad, Crunchy Salad, Cherry Tomato and Scamorza Cheese Salad

Dressings:

Marie Rose, French Vinaigrette and Caesar Dressing

From the Kitchen

Dry Aged Rump of Beef and Yorkshire Pudding

Roast Chicken Breast and Crispy Stuffing

Pork Shoulder and Apple Sauce

All meat dishes served with duck fat potatoes, roast carrot and gravy

Plaice on the bone, Lemon Butter Sauce and Ratte Potatoes
Roast Vegetable Pithivier, Pomme Puree and Wholegrain Mustard Sauce

All served with a side of vegetables

From the Dessert Table

Lemon Posset with Rhubarb Compote and Hob Nob

Dark Chocolate Tart and Chantilly

Salted Caramel Brownie

Orange Crème, Meringue and Cointreau

Lavender Shortbread

British Cheese, Crackers and Grapes

Fresh Fruit

Selection of Ice Creams and Sorbets – from the kitchen

Ruby chocolate cookies for Mums to take away

2 courses £25

3 courses £30

3 courses with unlimited wine and prosecco £45

www.titchwellmanor.com



Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall