



New Year's Eve

31st December 2018

Snacks

Taramasalata, Avocado Bavois, Ciabatta Toast
Nocellera Olives
Bitter Chocolate and Foie Gras

Cauliflower

Exmoor Caviar, White Chocolate, Squid Ink, Custard

Turbot

Moules Mariniere, Oyster Leaf, Almond

Aberdeen Angus Ribeye

Braised Ox Cheek, BBQ'd Sprout Tops, Swede, White Bean and
Perigord Truffle Sauce

Baron Bigod

Apple Tart, Minus 8 Vinegar

Chocolate and orange

Mousse, Yoghurt Sorbet, Pate de Fruit

Chocolate and Coffee

£105 Per Person

www.titchwellmanor.com



Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall