

If there is anything else we can do to make your experience more enjoyable please don't hesitate to ask one of the team.

We hope you have have a great meal

Best wishes

Eric, Chris and Stu

1pm – 5pm

Cream tea

The rare tea company RAF English breakfast tea
Freshly baked scone, strawberry jam, clotted cream

£6

The full afternoon tea

(pre-booked only)

The rare tea company RAF English breakfast tea
Scone, selection of sandwiches, cakes and sweets
£15 per person with Moutard Champagne £23

Future events

15th September 2018

Oysters and Champagne Lunch
With Martine from Moutard

25th September 2018

Supper Club - Chef to be confirmed

18th October 2018

Jazz evening with cocktails and tapas
Music by Ella Mcready

13th November 2018

Supper Club - Chef to be confirmed

4th December 2018

30th Year Celebration Dinner and Dance
Guest Chefs - Russel Bateman, Mark Poynton and Adam Simmonds



www.titchwellmanor.com

Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall

Please ask for allergen information

Sunday Brunch

Autumn 2018

1pm – 3pm

From the Starter Table

Salt cod pate
Poached trout, pickled cucumber
Prawn cocktail
Oysters served naturally
Chicken and caper terrine
Chicken liver parfait, cherry and chilli chutney
Duck leg and cranberry terrine

Salads:

Potato salad, Soft leaf, Smoked Scarmozza and tomato

Dressings:

Marie rose, Ceasar, French vinaigrette, Lemon wedges

From the Kitchen

Salt aged fore rib of beef, Yorkshire Pudding

Cornfed chicken breast, crisp stuffing

Dingley Dell pork belly, apple sauce

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

Fillet of hake, lemon butter sauce, charred leeks, crushed Norfolk Peer potatoes

Hazelnut gnocchi, sweetcorn puree, cured egg yolk and regatto cheese

All served with a side of vegetables

From the Dessert Table

Bakewell tart
Strawberry pavlova
Lemon posset, salt caramel popcorn
Chocolate and ale cake
Strawberry blondie
Cheese and crackers
A selection of gelato, with sauces

2 courses £24

3 courses £29

3 courses with unlimited wine and prosecco £45

Children under 12 years 3 courses £15 2 courses £10