

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

12noon – 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

17th May 2018

Supper Club with Chris Lee – Bildeston Crown

22nd July 2018

Summer Fete

25th September 2018

Supper Club with Ernst van Zyl – Signature Living



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

Spring 2018

1pm – 3pm

From the Starter Table

Salt cod pate
Poached salmon, pickled cucumber
Prawn cocktail on lettuce
Oysters served naturally
Duck rilette, pickled shimejis
Chicken liver parfait

Salads:

Beetroot and orange, Crisp lettuce, Radish and mooli, Soft leaf

Dressings:

Marie rose, Ceasar, French vinaigrette, Lemon wedges

From the Kitchen

Salt aged fore rib of beef, duck fat potatoes, gravy, roast carrot and Yorkshire Pudding

Dingley Dell pork belly, duck fat potatoes, braised cheeks, roast carrot

Skrei cod, lemon butter sauce, confit artichokes, Jersey Royals

Tomato and blue cheese rigatoni, mixed seeds, olive oil

All served with a side of vegetables

From the Dessert Table

Strawberry Bakewell tart
Chocolate mousse, berry compot
Mixed berry pavlova
Lemon drizzle cake, lemon creme
Chocolate brownie
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