

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

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

Sunday Lunch

Winter 2018

1pm – 3pm

From the Starter Table

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

Salads:

Potato salad, Soft leaf, Tomato and feta

Dressings:

Marie rose, Ceasar, French vinaigrette, Lemon wedges

From the Kitchen

Dry aged fore rib of beef, Yorkshire Pudding

Pork loin, crackling, baked apple

Venison pithiver, prune ketchup

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

Wild seabass, lemon butter sauce, charred leeks, crushed Ratte potatoes

Potato cake, artichokes, black garlic

All served with a side of vegetables

From the Dessert Table

Bakewell tart
Chocolate cake, clemtines
Crushed meringue, Chantilly, berries
Chocolate delice, salt caramel, sable
Fresh fruit
Black Bomber

A selection of ice creams and sorbets available from the kitchen

2 courses £24

3 courses £29

3 courses with unlimited wine and prosecco £45