

If there is anything else we can do to make your experience more enjoyable then please do ask one of the team.

We hope you have a great meal

Best wishes

Eric, Chris and Stu

## Future events

15<sup>th</sup> September 2018

Oysters and Champagne Lunch  
With Martine from Moutard

25<sup>th</sup> September 2018

Supper Club - Mark Poynton

18<sup>th</sup> October 2018

Jazz evening with cocktails and tapas  
Music by Ella McCreedy

13<sup>th</sup> November 2018

Supper Club - Chef to be confirmed

4<sup>th</sup> December 2018

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

[www.titchwellmanor.com](http://www.titchwellmanor.com)



Chef / Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall

Please ask for allergen information

# Conversation Menu

Autumn Two Thousand and Eighteen

Manmade bread and cultured Jersey butter

Pecorino toast with white onion dip

## First

Leek terrine, IPA pickled cockles, elderflower, Brancaster lobster and crab

Chalk stream trout, watermelon, molasses, radicchio and samphire

Slow roasted lamb belly, braised onion, broad beans and mint

Baron Bigod quiche, fresh honey truffle, Granny Smith and crispy shallot (£5 supplement)

## Second

Creedy Carver duck roasted on the crown, 62°C leg, blackberry sauce & baby beetroot

Cornfed chicken, oyster sauce, crispy chicken oyster, oyster mushroom, cashew nuts

Halibut, sweetcorn, confit yolk, curried popcorn, whipped crab and cobnuts

Fillet of hake, braised and raw chicory, smoked eel, pink lady and coffee

All served with vegetables

## Third

Aerated coconut rice, fresh raspberries, sorbet and jam

The Golden Titchwell trifle, apple, Jon's honey and white chocolate

Whipped dark chocolate, wild blackberries, sorbet and a brandy snap

Norfolk strawberry taco, mascarpone Chantilly, cremeux and lemon verbena

Coffee and chocolate tasting £5

3 Courses £44

2 Courses £36