

Titchwell Manor Supper Club with Roger Hickman
4th December 2017

Baked potato and mushroom tart
(Eric)

Scallops, Caramelised cauliflower, raisins, burnt butter crumb
(Roger)

Chalk stream trout, raw and poached with roasted bone dashi, caviar
and hispi cabbage
(Eric)

Braised short rib, roasted jerusalem artichoke, shallot, cashew nut
(Roger)

Blackberry frangipan tarte, honey, camomile foam
(Roger)

£50, including wine