

# Mothering Sunday

11<sup>th</sup> March 2018

White Onion soup, braised shallot, crispy onion

Salt cod pate, heritage tomato, olive oil toast, smoked tomato puree

Norfolk quail a la grecque, leg terrine, globe artichoke, potato mayonnaise

Prawn cocktail, avocado, tomato, cucumber

Beetroot salad, whipped goats cheese, basil pesto, toasted pinenuts

Salt aged beef forerib, duck fat potatoes, gravy,  
roast carrot and Yorkshire Pudding

Chicken breast, crispy stuffing, duck fat potatoes, chicken sauce

Brown butter cod, crushed ratte potatoes, charred leeks,  
lemon butter sauce

Rigatoni, courgette, toasted seeds, olive oil

All served with seasonal vegetables

Chocolate fondant, salt caramel ice cream

Bakewell tart, Amaretto Chantilly

Coconut rice pudding, caramelised pineapple, pineapple sorbet

Sticky toffee pudding, vanilla ice cream, butterscotch

Cheese, fresh honeycomb, red grapes and crackers

2 courses £30 3 courses £37

# Mothering Sunday

11<sup>th</sup> March 2018

## Children's Menu

White onion soup

Prawn cocktail

Beef or chicken roast  
Yorkshire pudding, duck fat potatoes, gravy

Fish and chips, garden peas

Cheesy pasta and courgette ribbons

Bakewell tart, vanilla ice cream

Chocolate brownie, caramel popcorn and malted whipped cream

2 courses £13      3 courses £16



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

Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuichall

Please ask for allergen information