

Titchwell Manor

New Years' Eve 2017

Chilled poached cod and mousse
Cucumber, mussels and lemon

Leek and potato
Red Lincolnshire Poacher

Chalk stream trout
Brussels sprouts, Exmoor caviar and ponzo vinaigrette

Aberdeen Angus fillet
Shallot, marsh herbs, smoked bone marrow and beef sauce

Colston Bassett Stilton
Beetroot, port and walnut

Salt Chocolate
Coffee caramel, white coffee ice cream and malt biscotti

www.titchwellmanor.com



Chef /Owner Eric Snaith @titchwellmanor
Head Chef Chris Mann @chris89Mann
Sous Chef Stuart Hall @stuiehall