

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 a great meal

Best wishes

Eric, Chris and Stu

Afternoon tea

12noon – 5pm

The full afternoon tea,

The rare tea company RAF English breakfast tea

Scone, selection of sandwiches, cakes and sweets

£15 per person

With Moutard Champagne £23

Cream tea

Freshly baked scone, strawberry jam, clotted cream

£6

Future events

19th October

Supper Club with Adam Smith – Coworth Park

4th December

Supper Club with Roger Hickman – Restaurant Roger Hickman



www.titchwellmanor.com

Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuaiehall

Please ask for allergen information

Sunday Brunch

24th September 2017

1pm – 3pm

From the Starter Table

Salt cod pate

Chicken liver parfait

Poached salmon and cucumber

Prawn cocktail on lettuce

Oysters served naturally

Ham hock terrine

Salads:

Beetroot and orange, Crisp lettuce, Soft herb, Mooli and radish

Dressings:

Marie rose, Ceaser, French vinaigrette, Lemon wedges

From the Kitchen

Roast rump of salt aged beef, duck fat potatoes, gravy, roast carrot and Yorkshire Pudding

Roast Norfolk chicken, duck fat potatoes, chicken sauce, roast carrot and crispy stuffing

Chalk stream trout, crab butter sauce, braised leeks, new season potatoes

Courgette and feta rigatoni, mint, mixed seeds

All served with a side of vegetables

From the Dessert Table

Lemon tart

Triple chocolate gateaux

Raspberry and elderflower pavlova

A selection of gelato, with sauces

2 courses £24

3 courses £29

3 courses with wine and prosecco £45

Children under 12 years 3 courses £15 2 courses £10