

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

We hope you have 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

Freshley baked scone, strawberry jam, clotted cream

£6

Future events

4th December

Supper Club with Roger Hickman – Restaurant Roger Hickman

14th February 2018 - Valentines Menu

11th March 2018 - Mothering Sunday

22nd July 2018 - Summer Fete



www.titchwellmanor.com

Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall

Please ask for allergen information

Sunday Brunch

12th November 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, Radish and mooli

Dressings:

Marie rose, Ceasar, French vinaigrette, Lemon wedges

From the Kitchen

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

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

Fillet of Hake, lemon butter sauce, charred leeks, crushed Mayan Gold potatoes

Tomato and feta rigatoni, mixed seeds, olive oil

All served with a side of vegetables

From the Dessert Table

Bakewell tart

Mixed spice and bitter orange cake

Lemon crème pavlova, blueberry

Honeycomb bavois, poached apple

Chocolate brownie

Cheese and crackers

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