



titchwell
manor
hotel • restaurant • bar

Easter Sunday Lunch

21st April 2019

1pm – 3pm

From the Starter Table

Prawn cocktail

Chicken liver parfait

Whole poached Chalk Stream trout and pickled cucumber

Oysters, served naturally and charred lemon

Mushroom and goats cheese quiche

Duck leg and salted gooseberry terrine

Coronation chicken terrine

Trout gravadlax

Salads:

Soft herb salad, crunchy salad, cherry tomato and feta salad

Dressings:

Marie rose, French vinaigrette and Caesar dressing

From the Kitchen

Dry aged rump of beef and Yorkshire Pudding

Roast chicken breast and crispy stuffing

Lamb shoulder and minted peas

All meat dishes served with duck fat potatoes, roast carrot and
gravy

Plaice on the bone, lemon butter sauce and ratte potatoes

Roast vegetable pithivier, pomme puree and wholegrain mustard
sauce

All served with a side of vegetables

From the Dessert Table

Chocolate and passion fruit Easter egg
Frangipane tart
White chocolate blondie
Lemon and popcorn Eton mess
Chocolate cookies
British cheese, crackers and grapes
Fresh fruit
Selection of ice creams and sorbets – from the kitchen

2 courses £24

3 courses £29

3 courses with unlimited wine and Prosecco £45

www.titchwellmanor.com



Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall