



titchwell
manor
hotel • restaurant • bar

New Year's Eve Dinner

31st December 2020

Canapés

Onion bhaji, crème fraîche, lime

Fish and Chip

Steamed bun, plum sauce

Hand dived scallop, razor-clam crumb, mussel sauce, salt baked turnip

Duck breast, leg sausage roll, foie royale, cherry sauce, parfait on toast

Earl Grey crème brûlée, grapefruit

Chocolate Marquise, Calvados cream, truffle, feuilletine

www.titchwellmanor.com



Chef / Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann Sous Chef Stuart Hall @stuihall

£75 per person

Please ask for allergen information



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New Year's Eve Dinner

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Vegetarian

Canapés

Onion bhaji, crème fraîche, lime

'Fish' and Chip

Steamed bun, plum sauce

Pea tagliatelle, confit yolk, timut pepper, Arbequina olive oil

Beetroot Pithivier, Morrel & Pistachio stuffing, mushroom & thyme sauce

Earl Grey Crème brûlée, grapefruit

Chocolate Marquise, Calvados cream, truffle, feuilletine

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