

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

1pm – 5pm

### **Cream tea**

The rare tea company RAF English breakfast tea  
Freshly baked scone, strawberry jam, clotted cream £6

### **The full afternoon tea**

(pre-booked only)

The rare tea company RAF English breakfast tea  
Scone, selection of sandwiches, cakes and sweets  
£15 per person with Moutard Champagne £23

### **Future events**

**12<sup>th</sup> September** - Supper Club  
Sweet vs Savoury

**12<sup>th</sup> November** - Supper Club  
Guest chef to be announced

**13<sup>th</sup> and 14<sup>th</sup> December**  
Christmas Party Nights  
Please ask for details



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

Please ask for allergen information

## **Sunday Lunch**

### **Sample**

1pm – 3pm

#### **From the Starter Table**

Prawn cocktail  
Extra spicy chorizo, crispy beef biltong  
Salami and cornichons  
Oysters, served naturally with lemon  
Salt cod pate  
Trout gravadlax  
Chicken, pistachio and herb terrine  
Salads:  
Soft leaf, Heritage tomato, new potato  
Dressings:  
Marie rose and French vinaigrette

#### **From the Kitchen**

Dry aged rump of beef, Yorkshire Pudding, duck fat potatoes, roast carrot and gravy  
Lavinton lamb shoulder, duck fat potatoes, minted peas and lamb gravy  
Confit of Chalk Stream trout, sweetcorn, polenta, Marcona almonds  
Wild garlic dumplings, fricassee of peas and baby gem, broccoli and pistachio

*All served with a side of vegetables*

#### **From the Dessert Table**

Vanilla pannacotta, Norfolk strawberries  
Salt caramel tart  
Milk chocolate mousse, feuilltine, blackberries  
Golden pavlova, raspberry  
Lemon drizzle cake  
Selection of British cheeses, crackers, fresh honeycomb  
Fresh fruit  
Selection of ice creams and sorbets – from the kitchen

2 courses £25

3 courses £30