

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 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**

**28<sup>th</sup> March** - Supper Club  
Battle of the chefs

**31<sup>st</sup> March** - Mothers Day

**21<sup>st</sup> April** - Easter Sunday

**30<sup>th</sup> May** - Supper Club  
Celebration of Norfolk Asparagus

**16<sup>th</sup> June** - Fathers Day

**27<sup>th</sup> July** - Best of Norfolk  
Summer Ball

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

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



Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall

Please ask for allergen information

## **Sunday Lunch**

Spring 2019

1pm – 3pm

### **From the Starter Table**

Salt cod pate  
Chalk stream trout gradvalax  
Prawn cocktail  
Oysters served naturally  
Duck leg and salted gooseberry rilette  
Chicken liver parfait  
Coronation Chicken Terrine  
Ham hock press

Salads:

Potato salad, Soft leaf, Tomato and feta

Dressings:

Marie rose, Ceasar, French vinaigrette, Lemon wedges

### **From the Kitchen**

Dry aged rump of beef, Yorkshire Pudding

Roast pork loin, apple sauce, crackling

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

Fillet of seabass, lemon butter sauce, charred leeks, crushed Ratte potatoes

Sweet potato gnocchi, Regato cheese, green olive and lemon

*All served with a side of vegetables*

### **From the Dessert Table**

Lemon tart, Italian meringue  
Victoria sponge, Chantilly jam  
Sticky toffee cake, pistachio  
Gold chocolate delice, honeycomb, candied hazelnuts  
Chocolate Marquise, blood orange, orange wafer  
Fresh fruit

Isle of Mull cheese, grapes, crackers

A selection of ice creams and sorbets available from the kitchen

2 courses £25

3 courses £30