



titchwell
manor
hotel • restaurant • bar

Asparagus Supper Club

A Celebration of Norfolk Asparagus

Thursday 30th May, 2019

Chilled Green Asparagus,
Lemon Emulsion, Fermented White Asparagus and Dashi

Whole Baked Turbot,
Lavender Poached White Asparagus,
Champagne Beurre Blanc

Creedy Carver Duck,
Purple Asparagus, Peas, Broad Beans,
Fried Duck Egg, Duck Leg Ham

White Chocolate and Asparagus Cheesecake,
Aerated Lemon Curd,
Baked Chocolate and Hazelnut Crumb

£60 per person, including wine

www.titchwellmanor.com



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