



TITCHWELL MANOR
COASTAL HOUSE HOTEL

Titchwell Manor, North Norfolk, Conservatory A La Carte Restaurant Menu

STARTERS

Beef fillet carpaccio,
gherkin ketchup, black garlic mayo, sauce Bois Boudran £10

Cheddar cheese set custard, pickled onions,
candied walnuts, crispy shallots £9

Hand dived scallop,
golden sultanas, curry and Sauternes sauce, herb crumb £15

MAINS

Gressingham duck breast,
Norfolk baby carrots, carrot purée, potato & thyme terrine, duck sauce £31

Fillet of stonebass,
roast cauliflower, cauliflower purée, potato fondant, Romesco sauce £27

Salt baked celeriac & goats cheese pithivier,
celeriace puree, hummus, rocket, pine nuts £20

SIDES £4

Blakeney leaf salad, honey and wholegrain mustard dressing

Chips, Parmesan cheese and shallot

Jersey Royals, rosemary and garlic butter

Buttered Hispi cabbage, toasted almonds

DESSERTS

Egg custard tart
nutmeg, raspberry sorbet £10

Banana parfait,
salted caramel, peanut streusel, almond brittle, whipped chocolate mousse £10

Fresh lemon posset,
macerated strawberries, strawberry sorbet, Italian meringue £10