



TITCHWELL MANOR

COASTAL HOUSE HOTEL

SUNDAY LUNCH TITCHWELL MANOR, NORTH NORFOLK

STARTERS

King prawn cocktail, baby gem, Marie Rose £10

Whipped chicken liver parfait, baked apple purée, mixed seed, rye bread £9

Marinated beetroot, basil pesto, goats cheese, candied walnuts £8

MAINS

Roasted beef rump, roasted potatoes, roast carrot, Yorkshire pudding and gravy £20

Roasted chicken breast, duck fat potatoes, roast carrot, Yorkshire pudding and gravy £20

Baked halibut, potato and thyme terrine, broccoli puree, Café de Paris beurre blanc,
Kings Lynn brown shrimps £27

All served with buttered greens

Chips, Parmesan cheese and shallot £4

Norfolk Peer potatoes, rosemary and garlic butter £4

DESSERTS

Fresh lemon posset, clementine, Italian meringue £9

Chocolate cremeux, Amerino cherries, almond, honeycomb £9

Banana parfait, salted caramel, peanut streusel, almond brittle £9