

## Brief Conversation Menu

AugustTwoThousandAndTwelve

Foie Gras Terrine  
Raspberry Smoked Marshmallow Spiced Bread  
*Sautenes Castelnau 2007*  
*France 75ml*

Fillet of Plaice  
Oyster Chowder Bacon  
*Saint Joseph Blanc, Domaine Courbis 2009*  
*Northern Rhone, France 100ml*

Norfolk Lamb Loin and Neck  
Radish Mugwort oil Turnip  
*Tauleto Sangiovese Rubicone, 2005*  
*Umberto Cesari Italy 100ml*

Lemon Sorbet and Curd  
Pea Pistachio White Chocolate  
*Orange Muscat Essensia 2010*  
*Andrew Quady California 75ml*

£45 per person, £75 Including Wine

Head Chef: Eric Snaith      Manager: Mark Dobby  
Some dishes and our daily breads may contain nuts.

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@ titchwellmanor

## Conversation Menu

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Canapés

Tomato  
Crab Samphire

Foie Gras Terrine  
Raspberry Smoked Marshmallow Spiced Bread  
*Sautenes Castelnau 2007*  
*France 75ml*

Norfolk Peer Potato  
Marsh Vegetables Dashi Lemon Verbena  
*Saint Clair Reisling, 100ml*

Fillet of Plaice  
Oyster Chowder Bacon  
*Saint Joseph Blanc, Domaine Courbis 2009*  
*Northern Rhone, France 100ml*

Norfolk Lamb Loin and Neck  
Radish Mugwort oil Turnip  
*Tauleto Sangiovese Rubicone, 2005*  
*Umberto Cesari Italy 100ml*

Brie de Meaux Custard  
Grapes Celery  
*Reciota Della Valpolicella 2006*  
*Tedeschii, Italy 100ml*

Norfolk Strawberry  
Milk Ice Cream Nuts Meadow Sweet

Lemon Sorbet and Curd  
Pea Pistachio White Chocolate  
*Orange Muscat Essensia 2010*  
*Andrew Quady California 75ml*

£60 per person, £90 Including Wine