



## LANSDOWNE DINNER MENU

Saturday 9th November 2019 – Manor Hotel Meriden  
7:00pm for 7:30pm • £28.50 per head

### STARTER

- A : Roast tomato and red pepper soup with vodka cream **V GF**
- B : Beetroot cured and gravlax of salmon with potato salad and lemon infused brioche
- C : Warm goat's cheese and red onion tart with rocket salad and balsamic glaze **V**

### MAIN

- A : Braised shoulder of lamb with fondant potato and seasonal vegetables,  
Port and red currant jus **GF**
- B : Pan fried chicken supreme with potato fondant, cabbage and baby carrot, smoked bacon jus **GF**
- C : Sweet potato and butternut squash risotto with Parmesan chards **V GF**

### DESSERT

- A : Crumble of the day with vanilla ice cream
- B : White chocolate and raspberry crème brûlée
- C : Selection of cheese and biscuits with fruit chutney

Tea or coffee served with chocolates

**TO BOOK PLEASE SEE PAGE TWO >**



Bonhams



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## SUPPLY YOUR MENU PREFERENCES

Please reply with your choices from the menu stating your name and your guests names followed by the choice of food for each ( A : B : C )

For those staying at the hotel this will be charged to your room, if not please include a post-dated cheque (2/11/19) made payable to *The Manor Hotel, Meriden* and send to Richard Adams, please see address below.

### Reply by email before 26th October:

[jrichardadams@hotmail.com](mailto:jrichardadams@hotmail.com)

You will receive an email confirmation that it has been received.

### Or, by post to:

Richard Adams  
The Folly, Evesham Street,  
Alcester,  
Warwickshire. B49 5PH.

*Not by hand at Snetterton please!*



Bonhams



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