



LANSDOWNE DINNER MENU

Saturday 24th November – Manor Hotel Meriden
7:00pm for 7:30pm • £27.00 per head

STARTER

- A : Poached flaked salmon with chives and red onion, garnished with shrimps served with tomato chutney and toasted ciabatta.
- B : Slow roasted portobello mushrooms flavoured with garlic and shallots on toasted brioche.
- C : Roasted butternut squash and garlic soup.

MAIN

- A : Slow roasted beef, horseradish crème fraîche with spring onion cream potatoes and smoked bacon wrapped green beans.
- B : Roast Warwickshire pork with madeira jus, apple compote and sage and onion seasoning with roast potatoes and vegetables.
- C : Caramelised red onion and goats cheese tart with roast potatoes, vegetables and red pepper sauce.

DESSERT

- A : Summer fruit pudding cheesecake with blueberry compote.
- B : Chocolate and orange torte with clotted cream ice cream.
- C : Cheese and biscuits.

Tea or coffee served with homemade chocolates.

PLEASE SEE PAGE TWO >



Bonhams



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SUPPLY YOUR MENU PREFERENCES

Please [visit our website](#) for information about the hotel and how to book your tickets and accommodation.

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)

Reply by email to

info@lansdownclassic.co.uk

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 Cadwell please!



Bonhams



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