



LANSDOWNE DINNER MENU

Saturday 20th November – Manor Hotel Meriden
7:00pm for 7:30pm • £29.50 per head

STARTER

- A : Beetroot, caramelised onion and goat's cheese tart v.
- B : Chicken liver parfait – house chutney and toasted brioche.
- C : Teriyaki mackerel – raw vegetable and edamame bean salad.

MAIN

- A : Roast chicken supreme, fondant potato, grilled zucchini, peppercorn sauce
- B : Braised blade of beef, glazed potato cake, roast root vegetables and peppercorn sauce
- C : Sweet potato, butternut and chickpea tagine, tabbouleh, toasted almonds, flat bread v.

DESSERT

- A : Chocolate brownie, chocolate sauce, milk ice cream
- B : Apple and cinnamon crumble – sharing jugs of custard
- C : Raspberry crème brûlée and shortbread

Tea or coffee served with chocolates.

PLEASE SEE PAGE TWO TO ORDER >



THE LANSDOWNE CLASSIC SERIES LTD

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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)

Please reply by 1st November

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 Croft please!

HOW TO PAY

For those staying at the hotel this will be charged to your room, if not please include a postdated cheque (10/11/19) made payable to: 'The Manor Hotel, Meriden,' and send to R. Adams. – address above.

Please order your wine and drinks at the bar and pay at the time.



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