

# chancellors

## Gourmet Evening

FRIDAY 13<sup>TH</sup> NOVEMBER 2009

5 courses showcasing the best of autumn produce from local suppliers, with a glass of wine expertly matched to each course; all set in the city of Manchester's only country house hotel.



### menu

#### Champagne & Canapes

served from 7.00pm

*Champagne Mumm Cordon Rouge NV*

**Pressed Cheshire Ham Hock and Parsley Terrine  
with Homemade Piccalilli and Toasted  
Spelt Loaf**

**Pan Roasted Quail Breast with a Roast Chestnut and  
Parsnip Puree and Pancetta Crisps**  
*Verdejo, Monte Palma – Rueda, Spain*

**Harefield Hall Fillet Steak and Kidney Pie with Goose  
Fat Roasted Scallop Potatoes and Baby Carrot  
and Pea Compote**  
*Cabernet Sauvignon, Mischa Eventide  
– Wellington, South Africa*

**Selection of Classic English Desserts including  
St Clements Posset, Fresh Strawberries and Clotted  
Cream Shortcake and Jam Roly Poly and Custard**  
*Noble Taminga, Trentham Estate  
– Magaret River, Australia*

**Blacksticks Blue Stilton with Homemade Apple  
and Pear Chutney and Olive Oil Oatcakes**  
*Taylor's 10 year old Tawny Port*

£35.00 PER PERSON

To reserve your place at this event, or further information,  
please contact the Chancellors team on  
**0161 907 7414**

*£10.00 deposit per person is required when making your booking*

In partnership with

 **Gerrard Seel**<sup>ltd</sup>  
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