

EVENTS & EXPERIENCES

DRINKS RECEPTION MENU

AUTUMN/WINTER MENU AVAILABLE FROM 1 OCTOBER 2024 - 31 MARCH 2025

MEAT

FISH

CANAPÉ MENU

PLEASE SELECT EIGHT CANAPÉS

Chicken and Truffle Arancini
parmesan emulsion

BBQ Spiced Kentish Lamb
mint and cucumber
baba ganoush

Steak and Chips
marinated sirloin, potato terrine
horseradish

Smoked Salmon Blini
yuzu crème cheese
pickled cucumber and grapefruit

Tiger Prawn and Mango Cigar
curried mayonnaise

Dorset Crab Wonton
spring onion and cream cheese

All prices are exclusive of VAT and are per person. These dishes may contain allergenic ingredients, please ask the Events & Experiences Team for more detailed information. Menus are subject to change at the discretion of MCC.

VEGETARIAN

Mushroom Parfait
caper jam and lemon balm
sourdough

Onion Bhaji
mango chutney

Vada Dumplings
green chilli chutney

DESSERTS

Salted Caramel Millionaires Cricket Ball

Cherry Eclair

Pear Frangipane Tartlet

£35

Please select 8 canapés or 4 bowl food items. If you would prefer to have a mixture of canapés and bowl food please select 3 canapés and 3 bowl food items at £39 + VAT per person.

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BOWL FOOD MENU

PLEASE SELECT FOUR BOWL FOOD ITEMS

MEAT

Lord's Cottage Pie
braised ox cheek, Burgundy red wine sauce
smoked potato puree and Gruyère cheese

Glazed Black Bean Lamb Neck
pickled vegetables
green pepper mayonnaise
spring onion and charcoal oil

Chicken Dhansak
marinated chicken thighs
lentils, mint and fenugreek and basmati rice
pineapple tangy sauce

FISH

Battered Fish and Chips
crushed peas and tartare sauce

Pan-Fried Cod
wilted spinach, herring roe and mussels
truffle sauce

Orange Cured Scottish Salmon
Jerusalem artichoke, burnt onions
and fennel pollen

VEGETARIAN

Rajasthani Chickpea Curry (Vegan)
tempered green chillies, pilaf rice
with coconut curry sauce

Pumpkin and Sage Tortelloni (Vegan)
butternut squash velouté
sage crisps and pumpkin seeds

Confit Crapaudine Beetroot with Goat's Cheese Honeycomb (V)
goat's cheese ripple mousse
honey and truffle dressing
seeded crisps

DESSERTS

Bitter Chocolate and Orange Tart

Cherry Eclair

Caramelised Fig and Vanilla Crème Brûlée

£35

ADDITIONAL BOWLS

£8.75 per bowl

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CONTACT US

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EVENTS & EXPERIENCES

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