

EVENTS & EXPERIENCES

DRINKS RECEPTION MENU

AUTUMN/WINTER MENU AVAILABLE FROM 1 OCTOBER 2023 - 31 MARCH 2024

MEAT

FISH

CANAPÉ MENU PLEASE SELECT EIGHT CANAPÉS

Chicken Liver Parfait

bitter orange chutney and brioche

Masala Spiced Kentish Lamb Poppadom

mint and cucumber raita
molasses reduction

Marinated Oxfordshire Beef and Yorkshire Pudding

horseradish crème fraîche and watercress

Citrus Cured Scottish Salmon

vanilla crème fraîche, radish, avocado and lemon balm
rye bread

Basil and Wasabi Tiger Prawns

black and white sesame

Tuna and Mango Tartare Cigar

coriander emulsion

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VEGETARIAN

Wild Mushroom Scotch Egg

tarragon mayonnaise

Homemade Chickpea Falafels

green tahini dressing

Goat's Cheese and Butternut Squash Tuille

honey and thyme

DESSERTS

Apple Crumble Tart

Jaffa Cake

Seasonal Macaron

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MEAT

BOWL FOOD MENU

PLEASE SELECT FOUR BOWL FOOD ITEMS

Lord's Butter Chicken

Norfolk chicken thighs
tomato, fenugreek leaves and green cardamon
basmati rice and naan bread

Braised Herb Crusted Shoulder of Lamb

smoked butter mashed potato
confit baby onions
red wine jus

Guinness Glazed Short Ribs of Beef

mustard leeks and blackened onions
horseradish crème fraiche, gherkin and caper ketchup

FISH

Beer Battered Fish and Chips

crushed peas and tartare sauce

North Sea Hake and Sweetcorn Bisque

spinach, cherry tomatoes
warmed sweet and sour buckwheat dressing

Mangalorean Mixed Seafood Curry

cod, prawns and mussels
tangy tomato and coconut sauce
basmati rice

VEGETARIAN

Wild Mushrooms and Trofie Pasta (V)

brioche crumble and tarragon oil

Marinated Charred Cauliflower Shawarma (V)

pickled red cabbage, pomegranate and pine nuts
coconut and tahini dressing

Smoked Butternut Squash and Pumpkin Coconut Curry (Vegan)

crispy kale, sesame seeds and yoghurt

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DESSERTS

Lemon and Blueberry Meringue Tart

Triple Chocolate Brownie

chocolate sauce and vanilla cream

Pear and Almond Bakewell Tartlet

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CONTACT US

LORDS.ORG

EVENTS & EXPERIENCES

020 7616 8501 | events@lords.org

PREMIUM SEATING

020 7616 8598 | premiumseating@lords.org

LORD'S TOUR

020 7616 8595 | tours@lords.org

LORD'S SHOP

020 7616 8570 | lordsshop@lords.org

TICKETS

020 7432 1000 | ticketing@lords.org

COMMERCIAL PARTNERSHIPS

020 7616 8767 | mcccommercialpartnerships@lords.org

LORD'S TAVERN

020 7616 8689 | tavern@lords.org