

### **EVENTS & EXPERIENCES**

# J.P. MORGAN MEDIA CENTRE SEASONAL MENU

SPRING/SUMMER MENU AVAILABLE FROM 1 APRIL - 30 SEPTEMBER 2024

### STARTERS

Please select the same Starter, Main Course and Dessert for all guests

### J.P. MORGAN MEDIA CENTRE THREE-COURSE MENU

#### **Citrus Cured Scottish Salmon**

horseradish crème fraîche, apple and cucumber textures yuzu and palm sugar dressing

#### **Smoked Ham Hock**

BBQ salt baked celeriac pickled girolle mushrooms smoked mustard mayonnaise walnut and herb salsa

#### Pea and Watercress Velouté (Vegan)

garden pea and shallot tortellini minted crème fraîche

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.

## **MAIN COURSES**

Please select the same Starter, Main Course and Dessert for all guests

### DESSERTS

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#### Seared Cod

smoked mashed potato puree tenderstem broccoli, mussel and truffle tartare sauce chive oil

#### **Chicken Supreme**

leg meat potato bon bons asparagus, tenderstem and minted chicken sauce pea shoots and parmesan crisps

#### Spring Vegetable Pithivier (V)

asparagus and tenderstem broccoli honey and lemon balm sauce fennel pollen

#### Strawberry and Champagne Pannacotta

pistachio sablé

#### **Chocolate and Salted Caramel Mousse**

apricot and almond crunchies

#### Mango and Coconut Slice (Vegan/Gluten Free)

coconut crumble

#### **Coffee served with Petit Fours**

£69

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# ENHANCEMENTS

Pre-Dinner Canapés (3 per person) £B00

Premium Cheese Course

Port/Brandy (1 serving per person)

**Tour of Lord's** £14.50

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# CONTACT US Lords.org

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