

EVENTS & EXPERIENCES**LORD'S 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

Citrus Cured Scottish Salmon

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

Hand Picked Brixham Crab

compressed cucumber, BBQ pineapple and gel
toasted cashew nuts and brown crab crisps

Smoked Ham Hock

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

Smoked Chicken and Leek Terrine

soft crisp quail's egg, crispy skin crumble and black garlic
brioche bread croutons
parmesan and truffle dressing

Herb-Crusted Sirloin of Beef

Roscoff onion marmalade, lovage mayonnaise
horseradish and Avruga caviar dressing

£4 supplement

Confit Crapaudine Beetroot with Goat's Cheese Honeycomb (V)

goat's cheese ripple mousse
hazelnuts and honey truffle dressing
seeded crisp

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

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

Crispy Belly of Pork and Rhubarb

black pudding potato terrine
smoked baby leeks
oat crumble and crispy crackling

Black Garlic Marinated Rump of Lamb

crispy potato, asparagus and charred lettuce
anchovy emulsion
lamb jus

£6 Supplement

Gruyere and Shallot Crusted Short Rib of Beef

smoked butter potato puree and Roscoff onion jam
horseradish crème fraîche
red wine jus

£6 Supplement

Spring Vegetable Pithivier (V)

asparagus and tenderstem broccoli
honey and lemon balm sauce
fennel pollen

Marinated Charred Cauliflower Shawarma (Vegan)

warmed buckwheat salad and pickled red cabbage
flat bread crisps, pomegranate and pine nuts
coconut, coriander and tahini dressing

Strawberry and Champagne Pannacotta

pistachio sablé

Chocolate and Salted Caramel Mousse

apricot and almond crunchies

Pineapple and Rum Savarin

banana and passion fruit sorbet

Mango and Coconut Slice (Vegan/Gluten Free)

coconut crumble

Coffee served with Petit Fours

£69

DESSERTS

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

ENHANCEMENTS

Pre-Dinner Canapés (3 per person)

£13.00

Premium Cheese Course

£10.00

Port/Brandy (1 serving per person)

£5.00

Tour of Lord's

£14.50

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CONTACT US

LORDS.ORG

EVENTS & EXPERIENCES

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