

EVENTS & EXPERIENCES**PAVILION SEASONAL MENU**

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

**STARTERS**

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

Duo of Scottish Salmon

gin cured salmon fillet and smoked salmon tartare
vanilla, radish, avocado and shiso

Hand Picked Brixham Crab

apple, tarragon mayonnaise
artichoke crisps and nasturtium leaves

Pan-Fried Scallops

onion caramel, celeriac velouté
and truffle butter

£4 Supplement

Cider, Stilton and Ham Hock Terrine

parsley and lovage emulsion
fennel jam and borage flowers

Marinated BBQ Sirloin of Beef

glazed pineapple, black garlic and miso onion
yuzu dressing

£4 Supplement

English Heritage Carrots (Vegan)

roasted, marinated, pickled and crisps
carrot hummus and herb oil

Burrata and Black Truffle (V)

potato, leek vichyssoise

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 Fillet

crispy chicken skin, smoked potato mash
hen of the wood mushrooms
baby carrots, tenderstem and chicken butter sauce

Smoked Chicken Supreme

boulangère potatoes
wild mushrooms, baby carrots and leeks
black garlic, Morel mushroom and sherry sauce

Confit Belly of Pork

ham hock croquette
Cumberland sausage potato terrine
pickled fennel and pear
cider and pear chutney

Marinated Rack of English Lamb

lamb and mint potato pavé
caramelised shallot purée
tenderstem broccoli
red wine jus

£6 Supplement

Sirloin of Beef

mushroom and Madeira short rib tart
chive emulsion
smoked butter potato purée
bone marrow jus

£8 Supplement

Harissa Marinated Hispi Cabbage (Vegan)

miso and nutritional yeast
pickled shallots, crispy chickpea
and nasturtium leaves

Mushroom and Cheese Tortelloni (V)

kale, king oyster mushrooms
parsley and parmesan emulsion
date and thyme crumble

Banana and Coconut Cake

pink grapefruit and yoghurt mousse

Chocolate and Coffee Nemesis

blood orange ice cream

Honey Panna Cotta

seasonal poached fruits
and cinnamon tuile

Quince and Apple Crumble

clotted cream

Coffee served with Petit Fours

£7 6

DESSERTS

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Main Course and Dessert for all guests

ENHANCEMENTS

Pre-Dinner Canapés (3 per person)

£13.00

Premium Cheese Course (per person)

£10.00

Port/Brandy (1 serving per person)

£5.00

Tour of Lord's (per person)

£14.50

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CONTACT US

LORDS.ORG

EVENTS & EXPERIENCES

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