



HOME DRESSING ROOM MENU

MENU AVAILABLE FROM
31 OCTOBER 2021 - 31 MARCH 2022

Exclusive Home Dressing Room Dining Experience

In the grandeur of the Home Dressing Room you can experience the award winning in-house catering with a mouth-watering six-course menu.

The Executive Chef, Karl Pearce, has selected seasonal and premium quality ingredients, carefully considered to deliver a balanced menu with stunning execution. Each course has been paired with an exquisite wine by our sommelier. This exclusive dining experience is sure to leave your guests with lasting memories of their evening at Lord's.

AMUSE-BOUCHE

STARTER

MID-COURSE

MAIN COURSE

DESSERT

CHEESE

HEATHER KNIGHT MENU

Scottish Smoked Salmon and Horseradish Terrine

salmon caviar, shallot and avocado cream

Via Vai NV Prosecco, Italy

Lobster Cappuccino and Shellfish Club Sandwich

MCC Sauvignon, Colombard, Gros Manseng, France

Spiced Quail with Crispy Quail's Egg

seared apricot with quinoa and orange

Drouhin Bourgogne Rouge, France

Fillet of Scottish Highland Venison

broccoli and blue cheese purée
sautéed sweet potato and red wine poached quince
chestnut sauce

Il Poggione Brunello di Montalcino, Italy

Mango and Passion Fruit Delice

Garonelles Sauternes, Lucien Lurton et Fils, France

Premium Cheese Board

biscuits, Lord's chutney and grapes

Quinta do Crasto Late Bottle Vintage Port, Portugal

Coffee served with Petit Fours

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. Please note that all food and beverages will be served in line with current Government COVID-19 guidelines at the time of your event. Menus are subject to change at the discretion of MCC.

AMUSE-BOUCHE

STARTER

MID-COURSE

MAIN COURSE

DESSERT

CHEESE

EOIN MORGAN MENU

Seared Yellowfin Tuna

tuna tataki and pickled vegetables
shallots and lime miso

Seresin Estate Organic Chiaroscuro, New Zealand

Smoked Duck Breast and Horseradish

pickled Jerusalem artichokes and crisps
black trumpet mushrooms, malt soil and celery salt

MCC Own Label Malbec, France

Pan-Fried Diver Scallops

celeriac and truffle purée
apple caramel and jelly

Ken Forrester Wines Old Vine Reserve Chenin Blanc, South Africa

Duo of Oxfordshire Beef

fillet of beef and braised beef tartlet
baby beetroot, heritage carrots and charred onion powder
pomme purée
Cognac and raisin jus

Saint-Estèphe, Frank Phélan, France

Salted Caramelia Pave

pink grapefruit

Garonelles Sauternes, Lucien Lurton et Fils, France

Premium Cheese Board

biscuits, Lord's chutney and grapes

Quinta do Crasto Late Bottle Vintage Port, Portugal

Coffee served with Petit Fours

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AMUSE-BOUCHE

STARTER

MID-COURSE

MAIN COURSE

DESSERT

CHEESE

VEGETARIAN MENU

Carpaccio of Heritage Beetroot

poached quail's egg
quince purée and chestnut gel

Via Vai NV Prosecco, Italy

Wild Mushroom Cappuccino and Black Truffle

artichoke, English spinach and forest mushroom tortellini

Drouhin Bourgogne Blanc, France

Carrot '3 Ways'

carrot, cardamom and sunflower seed tartlet
purple carrot purée and glazed heirloom carrots
carrot crisps

Domaine Franck Millet Sancerre, France

Stilton and Celeriac Soufflé

kale, salsify and white bean cassoulet
walnut pesto

Estacion 1883 Malbec, Trapiche, Argentina

As per the dessert from your chosen menu

Garonelles Sauternes, Lucien Lurton et Fils, France

Premium Cheese Board

biscuits, Lord's chutney and grapes

Quinta do Crasto Late Bottle Vintage Port, Portugal

Coffee served with Petit Fours

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CONTACT US

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