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.

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.
HEATHER KNIGHT MENU

AMUSE-BOUCHE

Lobster Cappuccino and Shellfish Club Sandwich
MCC Sauvignon, Colombard, Gros Manseng, France

STARTER

Scottish Smoked Salmon and Horseradish Terrine
salmon caviar, shallot and avocado cream
Via Vai NV Prosecco, Italy

MID-COURSE

Spiced Quail with Crispy Quail’s Egg
seared apricot with quinoa and orange
Drouhin Bourgogne Rouge, France

MAIN COURSE

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

DESSERT

Mango and Passion Fruit Delice
Garonelles Sauternes, Lucien Lurton et Fils, France

CHEESE

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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EOIN MORGAN MENU

AMUSE-BOUCHE

Seared Yellowfin Tuna
tuna tataki and pickled vegetables
shallots and lime miso

Seresin Estate Organic Chiarosuro, New Zealand

STARTER

Smoked Duck Breast and Horseradish
pickled Jerusalem artichokes and crisps
black trumpet mushrooms, malt soil and celery salt

MCC Own Label Malbec, France

MID-COURSE

Pan-Fried Diver Scallops
celeriac and truffle purée
apple caramel and jelly

Ken Forrester Wines Old Vine Reserve Chenin Blanc, South Africa

MAIN COURSE

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

DESSERT

Salted Caramelia Pave
pink grapefruit

Garonelles Sauternes, Lucien Lurton et Fils, France

CHEESE

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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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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EVENTS & EXPERIENCES
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