



*Meetings & Events*

## **EXCLUSIVE HOME DRESSING ROOM DINING EXPERIENCE MENUS**

Please select one of the following menus for your dinner



**LORD'S**  
THE HOME OF CRICKET



# EXCLUSIVE HOME DRESSING ROOM DINING EXPERIENCE

## THE HEATHER KNIGHT MENU

### AMUSE-BOUCHE

**Scottish Smoked Salmon and Horseradish Terrine**  
salmon caviar, shallot and avocado cream

### STARTER

**Lobster Cappuccino and Shellfish Club Sandwich**

### MID-COURSE

**Spiced Quail with Crispy Quail's Egg**  
seared apricot with quinoa and orange

### MAIN COURSE

**Fillet of Scottish Highland Venison**  
broccoli and blue cheese purée  
sautéed sweet potato and red wine poached quince  
chestnut sauce

### DESSERT

**Textures of William's Pear**

### CHEESEBOARD

**Best of British 'Premier Cheese' Selection**  
served with homemade chutney, grapes and artisan biscuits

### COFFEE SERVED WITH HOMEMADE PETIT FOURS

Please note menus are subject to change at the discretion of MCC  
These dishes may contain allergenic ingredients, please ask the  
Meetings & Events Team for more detailed information



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## THE EOIN MORGAN MENU

### AMUSE-BOUCHE

#### **Seared Yellowfin Tuna**

tuna tataki and pickled vegetables  
shallots and lime miso

### STARTER

#### **Smoked Duck Breast and Horseradish**

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

### MID-COURSE

#### **Pan-Fried Diver Scallops**

celeriac and truffle purée  
apple caramel and jelly

### 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

### DESSERT

#### **Chestnut, Vanilla and Quince**

parfait, meringue and sorbet

### CHEESEBOARD

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## VEGETARIAN MENU

### AMUSE-BOUCHE

#### **Carpaccio of Heritage Beetroot**

poached quail's egg  
quince purée and chestnut gel

### STARTER

#### **Wild Mushroom Cappuccino and Black Truffle**

artichoke, English spinach and forest mushroom tortellini

### MID-COURSE

#### **Carrot '3 Ways'**

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

### MAIN COURSE

#### **Stilton and Celeriac Soufflé**

kale, salsify and white bean cassoulet  
walnut pesto

### DESSERT

As per the dessert from your chosen menu

### CHEESEBOARD

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KEEPING LORD'S WORLD CLASS

Marylebone Cricket Club, Lord's Ground, London, NW8 8QN

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