

EVENTS & EXPERIENCES

PAVILION SEASONAL PACKAGE MENU

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

STARTERS

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



Orange Cured Scottish Salmon

Jerusalem artichoke, burnt onions and fennel pollen
herring roe and nasturtium leaves

Hand Picked Brixham Crab

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

Seared Scallops

smoked baby leeks and seaweed oil
mussel stock cream with roe

£4 supplement

West Country Chicken, Guinea Fowl and Quail Galantine

pickled wild mushrooms, orange and tarragon emulsion
honey and wholegrain mustard dressing
micro leaf salad

Venison Carpaccio

baby onion skins and baby beets
horseradish crème fraîche and parmesan crisps

£4 supplement

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

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

Butternut Squash Velouté (Vegan)

pumpkin and sage tortellini, herb oil and crisp kale

MAIN COURSES

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Pan-Fried Cod Fillet

sweetcorn, cockles and pearl barley chowder
Parmentier potatoes, baby leeks and tenderstem broccoli
saffron aioli croutons

Smoked Norfolk Chicken Supreme

mushroom ketchup
glazed squash and button onions
celeriac and potato puree
split tarragon and chicken sauce

Honey and Thyme Marinated Guinea Fowl Breast

pulled leg potato gratin
shallot puree, kale and baby carrots
Madeira cream sauce

Rump of Salt Marsh Lamb

potato and thyme terrine
pickled artichokes, kohlrabi and black garlic
smoked rosemary mayonnaise

£6 Supplement

Aged Striploin of Beef

short rib and bone marrow tart
Reblochon potato puree
confit carrot, parsnip puree and parsley emulsion
red wine jus

£6 Supplement

Spinach Ricotta Cheese Filled Donuts (V)

tenderstem broccoli, green beans and kale
Champagne and chive butter sauce
shaved parmesan and parsley oil

Marinated Charred Cauliflower Shawarma (Vegan)

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

Peanut Butter and Jelly Cheesecake

salted caramel popcorn

Chocolate and Cherries

pistachio crumble

Pear and Blackberry Pannacotta

Carrot Cake, Cream Cheese Mousse

carrot sorbet

Coffee served with Petit Fours

DESSERTS

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ENHANCEMENTS

Pre-Dinner Canapés (3 per person)

£13.00

Premium Cheese Course (per person)

£10.00

Port/Brandy (1 serving per person)

£4.00

Tour of Lord's (per person)

£14.50

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.

CONTACT US

LORDS.ORG

EVENTS & EXPERIENCES

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