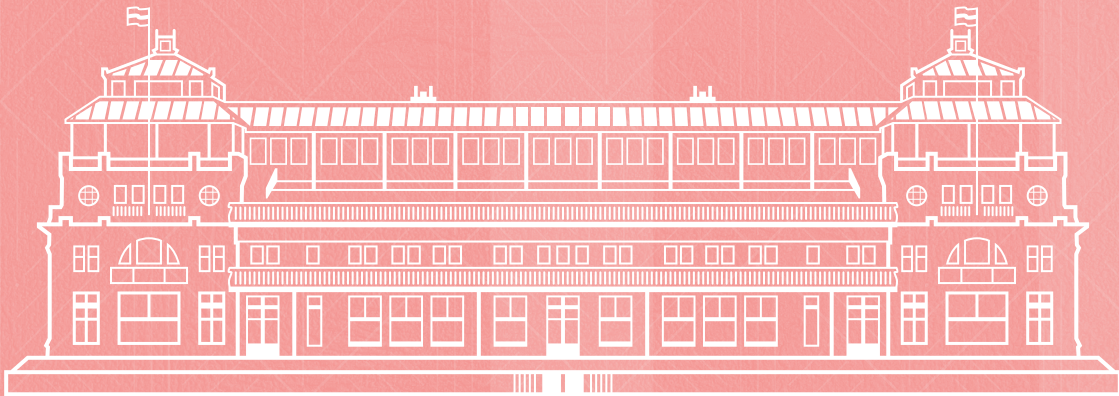




EVENTS & EXPERIENCES

LORD'S SEASONAL MENU



BOOK NOW • EVENTS@LORDS.ORG • 020 7616 8501 • [LORDS.ORG/CONFERENCES](https://lords.org/conferences)

LORD'S SEASONAL MENU

SPRING/SUMMER MENU AVAILABLE FROM 1 APRIL – 30 SEPTEMBER 2026

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

STARTERS



Lemongrass and Lime Leaf Cured Salmon Gravadlax

miso yoghurt, black garlic, yuzu gel
wasabi and soy dressing

Hand Picked Crab, Mint and Pink Grapefruit

crème fraîche aioli, avocado
Champagne dressing

Smoked Caesar Chicken Terrine

braised lettuce, soft boiled quail's egg
chicken skin crumble, pork lardo
open sandwich

Pressed Ham Hock, Sausage and Black Pudding

apricot chutney, popcorn crackling

Asian Cured Sirloin of Beef

green mango, spring onion and shiso leaves
white ponzu dressing

£6 Supplement

Burrata Cheese, Rocket and Wild Garlic Pesto (V)

roasted pinenuts and homemade focaccia

Tomato and Roasted Pepper Terrine (Vegan)

confit cherry tomatoes, black olive crumb
lime gel

MAIN COURSES



Slow Cooked Cod Loin

potato terrine, artichoke puree
Tenderstem broccoli, asparagus, chive mayonnaise
orange and salmon roe butter sauce

Roasted Chicken Supreme

fondant potato, baby carrots, dehydrated grapes
petit pois à la Française and red wine jus

Confit Belly of Pork

black pudding and pancetta croquette
Cumberland sausage, sage potato pavé
apple ketchup and popcorn crackling

Marinated Rump of English Lamb

goat's cheese gnocchi
baby garden vegetables, golden beetroot jam
wild garlic and shallot cream

£8 Supplement

Onion Caramel Glazed Short Rib of Beef

brie and truffle potato puree
onion jam, candied baby beetroots, lovage
red wine jus

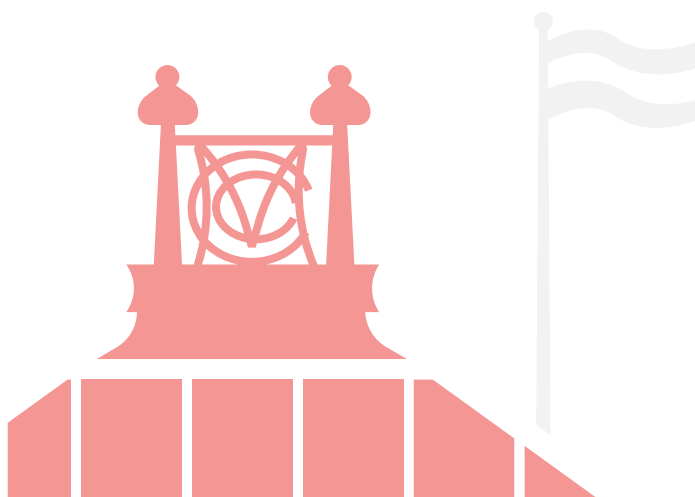
£8 Supplement

Asparagus, Shiitake Mushroom and Chervil Pithivier (V)

French beans, shallot puree, herb mayonnaise
honey and lemon balm

Chargrilled Marinated Hispi Cabbage (Vegan)

fondant potatoes, black garlic, summer peas
nutritional yeast sauce



LORD'S SEASONAL MENU

DESSERTS



Peach and Apricot Panna Cotta

roasted pine nut and vanilla shortbread
amaretto clusters

Mango and Toasted Coconut Mousse

coconut biscuit, confit mango
lemon balm gel

Dark Chocolate and Passion Fruit Cremeux

tonka bean and cocoa Viennese biscuit
cocoa nib, milk chocolate ice cream

Hibiscus and Summer Berries Curd Tart

basil and lime meringue, raspberry sorbet

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. Menus are subject to change at
the discretion of MCC.*



CONTACT US

LORDS.ORG

EVENTS & EXPERIENCES

020 7616 8501 | EVENTS@LORDS.ORG

PREMIUM SEATING

020 7616 8598 | PREMIUMSEATING@LORDS.ORG

LORD'S TOUR

020 7616 8595 | TOURS@LORDS.ORG

LORD'S SHOP

020 7616 8570 | LORDSSHOP@LORDS.ORG

TICKETS

020 7432 1000 | TICKETING@LORDS.ORG

COMMERCIAL PARTNERSHIPS

020 7616 8767 | MCCCOMMERCIALPARTNERSHIPS@LORDS.ORG

LORD'S TAVERN

020 7616 8689 | TAVERN@LORDS.ORG



LORD'S