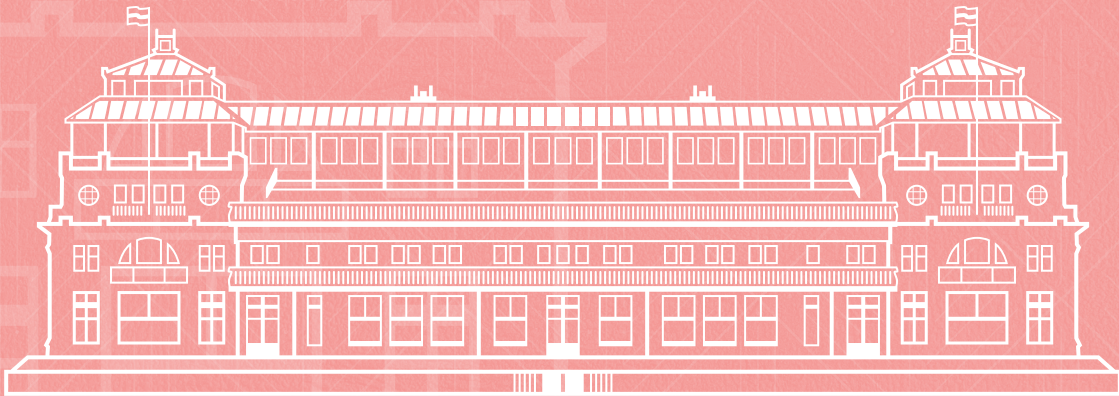




EVENTS & EXPERIENCES

PAVILION SEASONAL MENU



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PAVILION 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

Seared Scallops

brown shrimp, apple and caper butter
croutons and black garlic

£4 Supplement

Smoked Caesar Chicken Terrine

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

Beef Tartare

smoked egg yolk, shallots, capers
gherkin ketchup and lovage mayonnaise
brioche

£6 Supplement

Burrata Cheese, Rocket and Wild Garlic Pesto (V)

roasted pine nuts 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 Rack of English Lamb

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

£8 Supplement

Aged Sirloin of Beef

BBQ glazed short rib, brie and truffle potato puree
onion jam, candied baby beetroots, lovage
bordelaise sauce

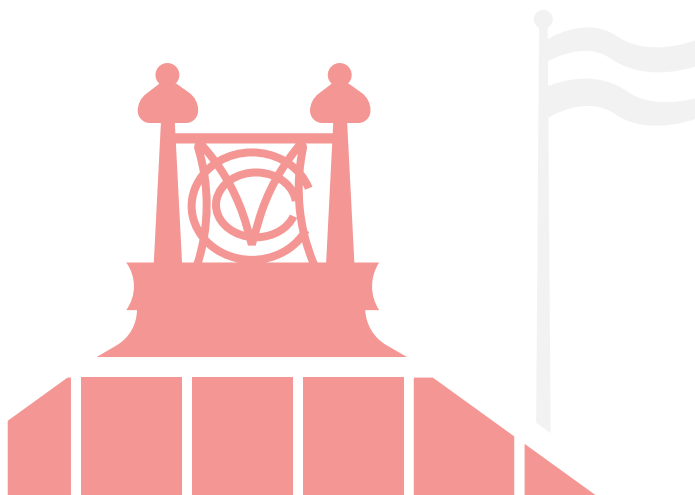
£8 Supplement

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



PAVILION 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

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