

**EVENTS & EXPERIENCES****PAVILION PACKAGE SEASONAL MENU**

AUTUMN/WINTER MENU AVAILABLE FROM 1 OCTOBER 2024 - 31 MARCH 2025

**STARTERS**

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

Duo of **Scottish Salmon**  
gin cured salmon fillet and smoked salmon tartare  
vanilla, radish, avocado and shiso

**Hand Picked Brixham Crab**  
apple, tarragon mayonnaise  
artichoke crisps and nasturtium leaves

Pan-Fried Scallops  
onion caramel, celeriac velouté  
and truffle butter  
*£4 Supplement*

Cider, Stilton and Ham Hock Terrine  
parsley and lovage emulsion  
fennel jam and borage flowers

Marinated BBQ Sirloin of Beef  
glazed pineapple, black garlic and miso onion  
yuzu dressing  
*£4 Supplement*

English Heritage Carrots (Vegan)  
roasted, marinated, pickled and crisps  
carrot hummus and herb oil

Burrata and Black Truffle **(V)**  
potato, leek vichyssoise

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.

## MAIN COURSES

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

### Seared Cod Fillet

crispy chicken skin, smoked potato mash  
hen of the wood mushrooms  
baby carrots, tenderstem and chicken butter sauce

### Smoked Chicken Supreme

boulangère potatoes  
wild mushrooms, baby carrots and leeks  
black garlic, Morel mushroom and sherry sauce

### Confit Belly of Pork

ham hock croquette  
Cumberland sausage potato terrine  
pickled fennel and pear  
cider and pear chutney

### Marinated Rack of English Lamb

lamb and mint potato pavé  
caramelised shallot purée  
tenderstem broccoli  
red wine jus

*£6 Supplement*

### Sirloin of Beef

mushroom and Madeira short rib tart  
chive emulsion  
smoked butter potato purée  
bone marrow jus

*£8 Supplement*

### Harissa Marinated Hispi Cabbage (Vegan)

miso and nutritional yeast  
pickled shallots, crispy chickpea  
and nasturtium leaves

### Mushroom and Cheese Tortelloni (V)

kale, king oyster mushrooms  
parsley and parmesan emulsion  
date and thyme crumble

## DESSERTS

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### Banana and Coconut Cake

pink grapefruit and yoghurt mousse

### Chocolate and Coffee Nemesis

blood orange ice cream

### Honey Panna Cotta

seasonal poached fruits  
and cinnamon tuile

### Quince and Apple Crumble

clotted cream

### Coffee served with Petit Fours

## ENHANCEMENTS

**Pre-Dinner Canapés (3 per person)**

*£13.00*

**Premium Cheese Course (per person)**

*£10.00*

**Port/Brandy (1 serving per person)**

*£5.00*

**Tour of Lord's (per person)**

*£14.50*

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## **CONTACT US**

**LORDS.ORG**

### **EVENTS & EXPERIENCES**

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