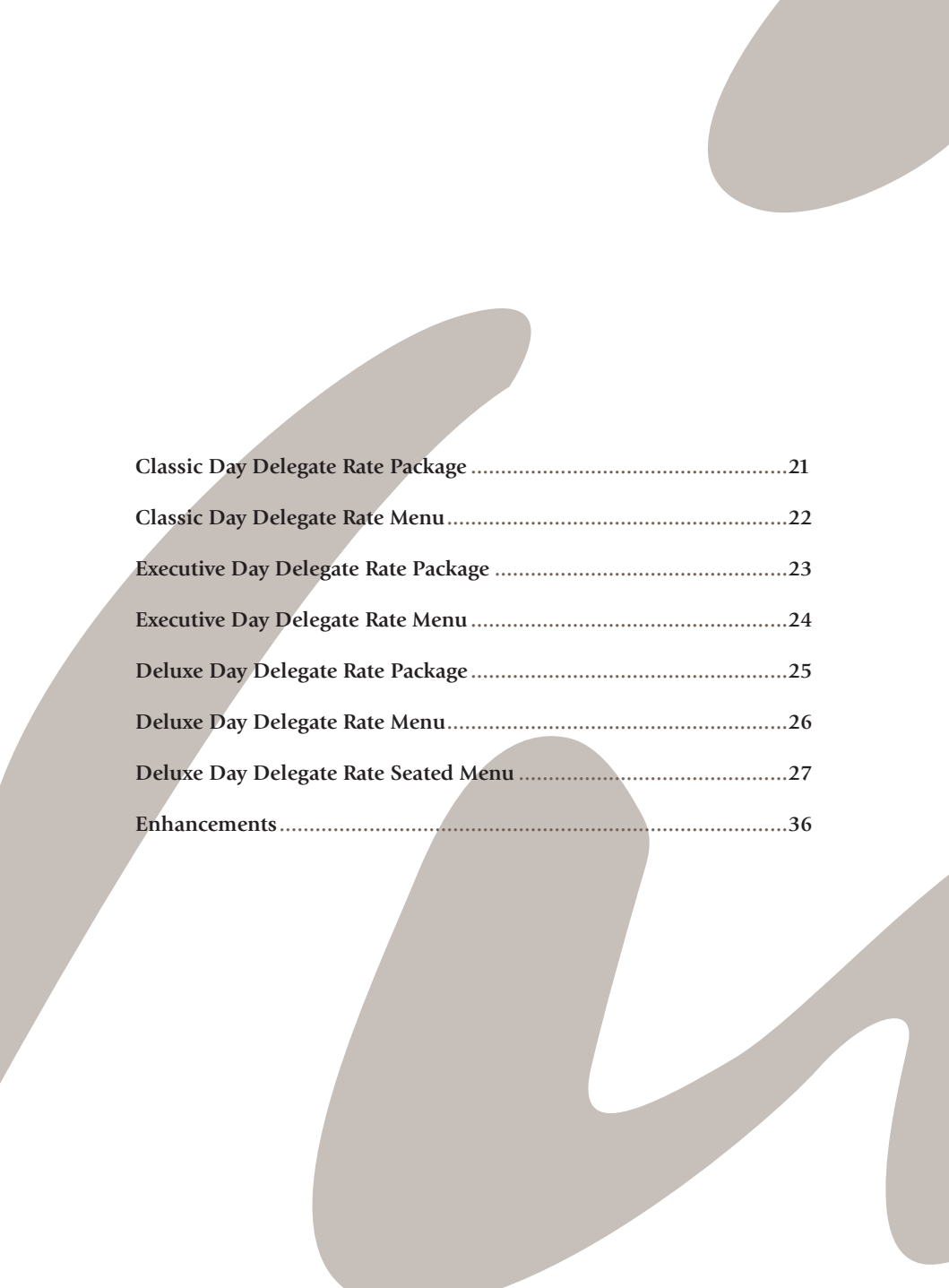




# CONFERENCE PACKAGES

*Inspiring Occasions*

LORD'S MEETINGS & EVENTS



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# CLASSIC DAY DELEGATE RATE PACKAGE

## Arrival

Tea, Coffee and Herbal Infusions

Breakfast Pastries

## Mid Morning

Tea, Coffee and Herbal Infusions

Fresh Fruit and Biscuits

## Lunch

Working Buffet Lunch

Tea, Coffee and Herbal Infusions

## Mid Afternoon

Tea, Coffee and Herbal Infusions

Homemade Cake

£68.00 (+VAT)

## Inclusive Benefits

Complimentary Room Hire; Two Flipcharts;

Hildon Mineral Water; Pads, Pens, Mints and Jelly Beans;

WIFI access; Car Parking (*subject to availability*).

# CLASSIC DAY DELEGATE RATE MENU

## A Selection of Sandwiches

Roast Free Range Pesto and Lemon Chicken  
Roast Beef, Watercress and Horseradish Mayonnaise  
Honey Roast Ham with Oak Leaf and Dijon Mustard  
Prawn Cocktail and Baby Gem Lettuce  
Mozzarella, Rocket and Sundried Tomato with Aioli

## Hot

Smoked Haddock and Spring Onion Fishcake  
*with tartare sauce*  
Grilled Prawn, Courgette and Coriander Skewers  
*with Chilli and Ginger Dressing*  
Tomato, Thyme, Red Onion and Goats' Cheese Tarts  
Spiced Chicken and Aubergine Skewers  
Pumpkin and Sage Risotto  
Barbecued Lamb and Courgette Skewers

## Dessert

Mango and Lime Cheesecake  
Treacle and Jam Tart  
Triple Chocolate Brownie  
Tea, Coffee and Herbal Infusions

# EXECUTIVE DAY DELEGATE RATE PACKAGE

## Arrival

Tea, Coffee and Herbal Infusions  
Breakfast Pastries and Mini Muffins

## Mid Morning

Tea, Coffee and Herbal Infusions  
Fresh Fruit and Biscuits

## Lunch

Hot Fork Buffet Lunch  
Tea, Coffee and Herbal Infusions

## Mid Afternoon

Tea, Coffee and Herbal Infusions  
Homemade Cake

£72.00 (+VAT)

## Inclusive Benefits

Complimentary Room Hire; Two Flipcharts;  
Hildon Mineral Water; Pads, Pens, Mints and Jelly Beans;  
WIFI access; Car Parking (*subject to availability*).

## EXECUTIVE DAY DELEGATE RATE MENU

Roast Pesto Chicken

*ratatouille salad and parsnip crisps*

Braised 4-Hour Lamb with Brioche and Herb Crust

*butter beans, broad beans and tomatoes with parsley*

Seared Cured Salmon

*courgette, fennel and French bean salad*

*wilted rocket leaves and lemon dressing*

Sun Dried Tomato, Goats' Cheese and Thyme Tart (v)

### All Served with

Lord's Salad

*rocket, oakleaf, watercress and baby spinach*

*sun dried tomato, olive, crouton, radish and aged balsamic*

Potato, Leek and Gruyère Gratin

Shitake and Portobello Mushroom Pilaff Rice

A Selection of Fresh Breads and Butter

### Dessert

Passion Fruit Cheesecake

Mini Tiramisu

Black Forest Cake

Tea, Coffee and Herbal Infusions

# DELUXE DAY DELEGATE RATE PACKAGE

## Arrival

Tea, Coffee, Herbal Infusions and Fresh Fruit Juices  
Breakfast Pastries and Hot Bacon Baguettes

## Mid Morning

Tea, Coffee and Herbal Infusions  
Fresh Fruit and Mini Muffins

## Lunch

Deluxe Hot Fork Buffet or Two Course Lunch  
Tea, Coffee and Herbal Infusions

## Mid Afternoon

Tea, Coffee and Herbal Infusions  
Homemade Cake

**£76.00 (+VAT)**

## Inclusive Benefits

Complimentary Room Hire; Two Flipcharts;  
Hildon Mineral Water; Pads, Pens, Mints and Jelly Beans;  
WIFI access; Car Parking (*subject to availability*).

# DELUXE DAY DELEGATE RATE MENUS

## Deluxe Hot Fork Buffet

Select 3 main options + 1 vegetarian option

Herb Crusted Rack of Lamb

*boulangere potatoes with braised shoulder and rosemary  
confit shallots and tomato jus*

Spiced Roast Monkfish, Red Mullet Bouillabaisse

*saffron potatoes and baby leeks*

Fillet of Orkney Beef

*wild mushroom and oxtail ravioli, braised onions and buttered spinach*

Roast Aylesbury Duck, Braised Legs

in Port and Pancetta

*savoy cabbage, leeks and thyme*

Caramelised Red Onion Cheesecake (v)

## All Served with

Hot Vegetables (*Baby Carrots and Grilled Courgettes*)

Rocket, Pecorino and Olive Salad

*with truffle vinaigrette and herb croutons*

Watercress, Endive and Avocado Salad

Potato, Leek and Gruyère Gratin

A Selection of Fresh Breads and Butter

## Dessert

Chocolate and Caramel Tart

Mini Cherry Trifle with Vanilla Biscuit

Seasonal Cheese

Tea, Coffee and Herbal Infusions

# DELUXE DAY DELEGATE RATE SEATED MENUS

## Menu 1

### Fillet of Beef

*potato and thyme rosti, tomato tart tatin  
confit shallot and baby carrots*

### Hazelnut and Chocolate Torte

*with chocolate mousse*

## Menu 2

### Herb Crusted "Pipers Farm" Lamb

*fondant potatoes, tomato, courgette and aubergine tian  
rosemary jus*

### Blueberry and White Chocolate Brûlée

## Menu 3

### Roast Line Caught Sea Bass

*potato and herb mousseline, asparagus and confit fennel  
vierge dressing and red wine jus*

### Chocolate and Raspberry Mille Feuille

## Menu 4

### Best End of Veal

*potato and parsley puree  
baby vegetables and crisp spanish prosciutto*

### Trio of Strawberries

*strawberry tart  
strawberry Champagne jelly  
strawberry mousse*

# ENHANCEMENTS

Tea/Coffee	£2.10 + VAT per serving
Tea/Coffee/Biscuits	£2.65 + VAT per serving
Tea/Coffee/Danish Pastries	£4.75 + VAT per serving
Tea/Coffee/Cake	£4.75 + VAT per serving
Danish Pastries or Cake	£2.50 + VAT per serving
Assorted Mini Muffins	£2.65 + VAT each
Bacon Bap	£3.75 + VAT each
Sausage or Bacon Sandwich	£2.80 + VAT each
Prepared Sliced Fruit	£3.60 + VAT per serving (min 10 people)
Baguettes	£7.00 + VAT each
Full English Breakfast	£18.00 + VAT per person
<i>Includes bacon, scrambled egg, sausages, mushrooms, tomatoes, baked beans, bread rolls &amp; preserves, tea/coffee/orange juice</i>	
Continental Breakfast	£18.00 + VAT per person
<i>Includes a selection of cold meats, cheeses, yoghurt, croissants, bread rolls &amp; preserves, tea/coffee/orange juice</i>	
Jug of Smoothie	£3.25 + VAT per person (1 glass each)
Afternoon Tea	£17.50 + VAT per person
<i>Includes sandwiches, scones with jam &amp; cream, cakes and a selection of teas &amp; coffee</i>	
Cheeseboard	£7.50 + VAT per person (min 10 people)
<i>Served with home-made chutney, grapes, celery and walnut bread</i>	
Fruit Bowl	£2.65 + VAT per person (1.5 pieces each) (min 10 people)
<i>Selection subject to reasonable availability</i>	
Cocktail Savouries	£4.20 + VAT per person
<i>A selection of crisps, nuts and olives</i>	

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KEEPING LORD'S WORLD CLASS

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

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