

TAMARIND BUFFET

ON ARRIVAL

Freshly Brewed Tea and Coffee
Selection of Pastries and Pain au Chocolat

CANAPÉS

Chicken
with fresh crushed mint and coriander

Tiger Prawn
with mange tout and cherry tomato

Seasonal Vegetables Cakes
with ginger, chilli and tamarind paste

Smoked Aubergine, Yoghurt and Mustard
on a puff pastry base

Paneer and Soft Cheese
with peppers in a filo cup

LUNCHEON

CHUTNEY SELECTION

beetroot and cinnamon chutney
mango and raw papaya relish with fennel
mint and coriander chutney
cucumber raita

SALAD SELECTION

Whole Wheat Crisps
with chickpeas, sweetened yoghurt,
mint and tamarind chutney

Mushroom and Pomegranate Salad
served with walnuts

Salad Leaves
with red onion, cherry tomatoes,
cucumber and garlic cress

Salmon and Red Cabbage
served with new potato in a sesame dressing

REGIONAL CURRIES

Saag Gosht
boneless cubes of lamb with puréed spinach,
flavoured with cumin and garlic

Murgh Tikka Masala
tandoor grilled chicken tikka in onion, tomato, chilli
and ginger, finished with fresh coriander leaves

Aloo Matar Mushroom
potatoes, mushroom and green peas simmered in
onion and tomato sauce with spices

Dal Maharani
slow cooked black lentils and red kidney beans with
cumin, garlic, chilli and butter

SERVED WITH

Zaffrani Pulao
braised basmati rice with cumin and saffron

Indian Bread Selection
date and coconut naan / plain naan

DESSERT

Besan Ladoo
dumpling of roasted gram flour
with ghee and cashew nuts

Badam aur Sabudana Kheer
pudding of tapioca granules topped with toasted
almond and silver leaf

*LORD'S TRADITIONAL AFTERNOON TEA

RECOMMENDED WINES AND CHAMPAGNES

Bin no. 5: Veuve Clicquot Rosé
Bin no. 12: Ken Forrester Chenin Blanc
Bin no. 20: Saint-Véran Domaine Paquet
Bin no. 21: Huia Marlborough Sauvignon Blanc
Bin no. 28: Carrick Unravelled Pinot Noir
Bin no. 32: Dinastia Vivanco Rioja Crianza

ENGLAND v. AUSTRALIA NATWEST SERIES SATURDAY, 3RD JULY 2010



THE LORD'S LUXURY BUFFET

ON ARRIVAL

Freshly Brewed Tea and Coffee

Selection of Pastries and Pain au Chocolat

Jug of Homemade Fruit Smoothie and Freshly Squeezed Orange Juice

Platter of Seasonal Sliced Fruit

Selection of Freshly Baked Muffins and Cookies

VEUVE CLICQUOT CHAMPAGNE RECEPTION

LUNCHEON

Prawn and Lobster Cocktail

with salad of green papaya, avocado and quail eggs

Terrine of Foie Gras and Duck Confit

with macerated grapes, poached pears and truffle brioche

Line Caught Sea Bass

grilled fennel, parsley potatoes, sun-dried tomato with a vierge dressing

Pot Roast Otter Valley Chicken

with Scottish chanterelles, broad beans and streaky bacon

Roast Pepper and Sun-Dried Tomato Tarte Tatin (v)

with soft goat's cheese and herbs

Crisp Cos Lettuce and Avocado Salad

with soft duck eggs, ficelle croutons and parmesan dressing

Heirloom Tomato, Cucumber and Green Olive Salad

with red wine vinaigrette

Lemon and Watercress Potatoes

Fulmer's Farm Cherries

with a pistachio anglaise

Chocolate and Hazelnut Trifle

with poached pears and vanilla custard

English Cheese Board

Wensleydale, Celtic Promise and Lancashire Bomb

accompanied by cheese straws, biscuits, chutney, grapes and celery

*LORD'S TRADITIONAL AFTERNOON TEA

SOUVENIR GIFT INCLUDED

RECOMMENDED WINES

Bin no. 23: Montagny 1er Cru Jean Marc Boillot

Bin no. 27: Chiroubles Les Farges Domaine Cheysson

THE LORD'S CLASSIC BUFFET

ON ARRIVAL

Freshly Brewed Tea and Coffee

Selection of Pastries and Pain au Chocolat

LUNCHEON

Chilli Spiced Sea Bream

with confit tomato, garlic and thyme roasted aubergines, lemon and saffron vinaigrette

Yoghurt Marinated Best End of Lamb

with grilled vegetables and chermoula dressing

English Buffalo Mozzarella and Truffled Asparagus Tart (v)

Crisp Cos Lettuce and Avocado Salad

with soft duck eggs, ficelle croutons and parmesan dressing

Heirloom Tomato, Cucumber and Green Olive Salad

with red wine vinaigrette

Lemon and Watercress Potatoes

Fulmer's Farm Cherries

with a pistachio anglaise

Chocolate and Hazelnut Trifle

with poached pears and vanilla custard

English Cheese Board

Wensleydale and Celtic Promise

accompanied by cheese straws, biscuits, chutney, grapes and celery

*LORD'S TRADITIONAL AFTERNOON TEA

RECOMMENDED WINES

Bin no. 13: Gavi Leone

Bin no. 32: Dinastia Vivanco Rioja Crianza

RECOMMENDED ENHANCEMENTS

Fillet of Beef Wellington with a Summer Truffle Sauce – £17.50 pp
carved and served to your guests

Roast Lobster, Twice Cooked Chips and Béarnaise Sauce – £23.50 pp
portions are based on ½ lobster per person

Tamarind Chicken Curry, Rice and Naan Bread – £17.50 pp
based on minimum order for 12 guests

*LORD'S TRADITIONAL AFTERNOON TEA

*Selection of Teas and Filter Coffee; Selection of Finger Sandwiches; Freshly Baked Miniature Cakes and Tarts;
Plain and Fruit Scones – served with clotted cream and homemade preserves.
All fresh from the Lord's Pastry Kitchen.*