

MENU SELECTIONS

THE HATFIELD

Named after a refreshing drink, which was enjoyed during luncheon (and sometimes tea) intervals in the Pavilion at Lord's for many years until the mid-1950s, "The Hatfield" menu has been created as our premium menu offer.

Having been a favourite of many England and Middlesex cricketers, you can now enjoy this brightly-coloured, refreshing drink as part of your day at Lord's. Carefully blended with Medoc, Port, various Brandies and Chartreuse, topped with ginger beer and served over plenty of ice.

THE DORSET

Dorset Fields, where MCC and Lord's were founded in 1787 provides the inspiration for this timeless classic menu. This menu provides a great basis for the day to which you may add additions from our enhancements list.

TAMARIND

Once again, MCC is delighted to offer an Indian buffet menu from Michelin starred Mayfair restaurant – Tamarind.

Tamarind's dishes are derived from traditional Mogul cuisine where bread, fish, meat and game are cooked in the authentic tandoor style oven of North West India.

*LORD'S TRADITIONAL AFTERNOON TEA

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*

Selection of Tea and Filter Coffee

*Please note that some dishes may contain nuts or traces of nuts, lacto or gluten.
Fish dishes may contain small bones.*

THE HATFIELD

ON ARRIVAL

Freshly Brewed Tea and Coffee
Selection of Pastries and Pain au Chocolat
Jug of Freshly Squeezed Orange Juice
Platter of Seasonal Sliced Fruit

HATFIELD RECEPTION

LUNCHEON

Smoked Salmon and Lemon Crème Fraîche Terrine
with beetroot gravadlax and baby rocket leaves

Crab Biryani

*king prawn and scallop skewers
lemon, tomato and curry leaf dressing*

Fillet of English Beef

*crispy carrots, girolles, button onions and watercress
with truffle mayonnaise*

Potato, Thyme and Gruyere Gratin (v)

Stuffed Courgette Flowers

with roast artichokes, sun-dried tomato and aged parmesan
Cherry Tomato, Rocket Leaves and Bocconcini Salad
with tomato vinaigrette and chive shoots

Baby Vegetable Salad

lamb's lettuce, summer radish and salsa verde

Toffee Apple Sundae

with caramel ice cream

English Strawberries

with vanilla cream

A Selection of English Cheese

*Montgomery Cheddar, Colston Bassetts, Flower Marie,
Lancashire Bomb and Bosworth Ash
with walnut bread, apple chutney, grapes and celery*

*LORD'S TRADITIONAL AFTERNOON TEA

£120

SOUVENIR GIFT INCLUDED

RECOMMENDED WINES

Bin no. 19: Pinot Blanc Cave de Ribeauvillé
Bin no. 29: Calera Central Coast Pinot Noir

All prices are exclusive of VAT

THE DORSET

ON ARRIVAL

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

LUNCHEON

Pot Roast Otter Valley Guinea Fowl
*asparagus, fresh pea and broad bean salad
with summer truffle vinaigrette*

Spice Crusted Organic Salmon
*cauliflower, pumpkin and saffron pilaf rice
coriander and crisp shallots*

Spinach, Leek and Montgomery Cheddar Tart (v)
Cherry Tomato, Rocket Leaves and Bocconcini Salad
with tomato vinaigrette and chive shoots

Baby Vegetable Salad
lamb's lettuce, summer radish and salsa verde

Crushed New Potatoes
with lemon and olive oil

Lemon Meringue Pie

English Strawberries
with vanilla cream

A Selection of English Cheese
*Montgomery Cheddar, Colston Bassetts and Flower Marie
with biscuits, chutney, grapes and celery*

*LORD'S TRADITIONAL AFTERNOON TEA

£74

RECOMMENDED WINES

Bin no. 23: Chablis, Terroirs de Chablis, Patrick Piuze

Bin no. 28: St Aubin l'Ebaupin Domaine Roux

RECOMMENDED EXTRAS

Dressed Dorset Crab – £15.00 pp
with avocado, cucumber and crisp Baby Gem lettuce

Fillet of Beef Wellington with a Summer Truffle Sauce – £18.00 pp
carved and served to your guests

Pumpkin and Coconut Cream Vegetable Curry (v) – £12.50 pp
with pilaff rice

TAMARIND

ON ARRIVAL

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

CANAPÉS

Chicken
with fresh hot basil and coriander

Prawn
with sesame, fennel and mange tout

Seasonal Vegetable Cakes
with ginger, chilli and Tamarind paste

Lentil Mash, Yoghurt and Sesame
on a puff pastry base

Goats Cheese, Beetroot and Potato
in a filo cup

LUNCHEON

CHUTNEY SELECTION

*beetroot and cinnamon
mango and onion seed relish with fennel*

mint and coriander

cucumber and coriander raita

SALAD SELECTION

Whole Wheat Crisps and Chickpeas
*with sweetened yoghurt, mint and Tamarind
chutney, topped with green grapes*

Spiced Couscous and Red Peppers
served with walnuts

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

Grilled Perch and Broccoli
in a ginger dressing

REGIONAL CURRIES

Palak Gosht
*slow-cooked boneless lamb
with puréed spinach, flavoured with garlic,
cumin and dried fenugreek leaves*

Murgh do Pyaza
*boneless chicken simmered
in cumin flavoured tomato sauce
finished with glazed red onions*

Draki Aloo Gobi
*baby potatoes and cauliflower
with ground spices, tomato and ginger*

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

SERVED WITH

Matar Pulao
braised basmati rice with green peas

Indian Bread Selection
date and coconut naan and plain naan

DESSERT

Mixed Berry Rice Pudding
*classic rice pudding topped
with blueberries and strawberries*

Cardamom Flavoured Chocolate Cake
*chocolate slab cake dusted
with cardamom icing sugar and lemon zest*

*LORD'S TRADITIONAL AFTERNOON TEA

£92

RECOMMENDED WINES:

Bin no. 15: Riva Leone Gavi

Bin no. 33: Chianti Ceppaiano