

LORD'S
THE HOME OF CRICKET

MENU PACK

Inspiring Occasions

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“The dinner was absolutely fantastic and everyone has been raving about the quality of food and of course the service. Many people mentioned that they thought this was one of the best events we have ever organised.”

London Mayors' Association

MENU 1

Trio of Fish

*lobster and langoustine soup with an anchovy straw
crab cake with lemon butter sauce
smoked salmon on herb blini with crème fraiche*

Fillet of Beef

*potato and thyme rosti
served with tomato tart tatin
confit baby carrots*

Raspberry and White Chocolate Pannacotta
with fresh berries

Coffee and Petits Fours

£65.00 (+ VAT)

MENU 2

Seared Tuna with Mustard Seed

ratatouille dressing

chinese leaf and shallot salad

Duo of Lamb

(Roast Saddle of Lamb with Lemon and Marjoram

Herb Crust Best End of Lamb)

potato and parsley puree, asparagus, baby leek

tomato and rosemary jus

Assiette of Chocolate

chocolate and caramel tart

milk chocolate jelly

white chocolate and passion fruit mousse

Coffee and Petits Fours

£61.00 (+VAT)

MENU 3

Terrine of Foie Gras

*spiced orange dressing
shallot and watercress salad
port and madeira jelly, toasted brioche*

Roast Stone Bass

*potato tartare, asparagus
buttered spinach and baby fennel
red wine jus*

Trio of Raspberries

*raspberry custard tart
raspberry Champagne jelly
raspberry sorbet*

Coffee and Petits Fours

£57.00 (+VAT)

MENU 4

Wild Mushroom Ravioli
with truffle and parmesan cappuccino

Fillet of British Veal Wellington
*potato and truffle puree
baby carrots, roast aubergine
deep fried sage*

Glazed Lemon Tart
redcurrant yogurt ice cream

Coffee and Petits Fours

£54.00 (+VAT)

MENU 5

Seared Scallops

*pickled carrots, rocket and coriander salad
with baby beetroot and a cauliflower cream*

Roast Guinea Fowl

*sauté potatoes
savoy cabbage, confit shallots
thyme glazed carrots and Morel cream*

Pecan Pie

blueberry yoghurt ice cream

Coffee and Petits Fours

£49.00 (+VAT)

MENU 6

Smoked Scottish Salmon
potato and chive pancake
crème fraiche, sorrel and quail's egg

Herb Crusted Rump of Lamb
fondant potatoes
tomato, aubergine and courgette tian
rosemary jus

Bitter Chocolate Tart
milk ice cream

Coffee and Petits Fours

£48.00 (+VAT)

MENU 7

Confit and Roast Belly of Pork

celery, French bean and watercress salad with cider vinaigrette

Grilled Halibut

saffron potatoes

portobello mushroom, vine tomatoes

split saffron jus

Classic Tiramisu

coffee sauce

Coffee and Petits Fours

£45.00 (+VAT)

Please note that Menu 7 is not available in the
Long Room and the Writing Room

MENU 8

Seared Marinated Salmon

pea, mint and broad bean veloute and truffle oil

Roast Tarragon Chicken

potato and parsley puree

baby carrots and crisp prosciutto

Passion Fruit Cheese Cake

fruit crisp and passion fruit sauce

Coffee and Petits Fours

£43.00 (+VAT)

Please note that Menu 8 is not available in the
Long Room and the Writing Room

VEGETARIAN STARTERS

Spinach and Parmesan Gnocchi

confit carrot, rocket salad and parmesan cream

Tomato Tart Tatin

rocket, parmesan and shallot salad with aged balsamic vinegar

Courgette, Leek and Asparagus Tart

baby nicoise salad

Caramelised Red Onion Cheesecake

tomato vinaigrette

VEGETARIAN MAIN COURSES

Beetroot and Ricotta Ravioli

baby carrot fondants, sage butter and shaved parmesan

Terrine of Dauphinoise Potato

*grilled vegetables, portobello mushrooms, rocket leaves
and pesto dressing*

Seasonal Risotto

Spring: pea and broad bean risotto with chervil cream

Summer: tomato and asparagus risotto with summer leaf salad

Autumn: pumpkin and parmesan risotto with deep fried sage

Winter: wild mushroom risotto with parsnip crisps

Potato, Parsnip and Wild Mushroom Wellington

baby vegetable ratatouille

Fresh Handmade Spaghetti

black olives, basil, sundried tomatoes and truffled pecorino

WORKING LUNCH 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

£30.00 (+VAT)

HOT BUFFET 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

£40.00 (+VAT)

DELUXE HOT 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

£50.00 (+VAT)

SANDWICH MENU

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 Sun Dried Tomato with Aioli

Crisps

Seasonal Sliced Fruit

£12.50 (+VAT)

BOWL FOOD

Select 3 options

Wild Mushroom and Wilted Spinach Salad

with herb crusted goats' cheese

Smoked Haddock and Spring Onion Fishcake

tartare sauce and watercress & caper salad

Grilled Chicken Caesar Salad

Caesar Salad (v)

Mini Cumberland Sausages & Herb Mashed Potato

with red onion jus and crisp pancetta

Seared Marinated Salmon

warm new potato and shallot salad

Fillet of Beef and Potato & Celeriac Mash

with parsnip crisp and truffle jus

Seared Tuna Nicoise Salad

with green beans, baby gem, tomato, quail's egg and olives

Nicoise Salad

with green beans, baby gem, tomato, quail's egg and olives (v)

Smoked Trout over Potato & Watercress Salad

with herb crème fraîche

Pumpkin and Sage Risotto (v)

Sun Dried Tomato and Basil Risotto (v)

Shallot, Thyme and Mushroom Risotto (v)

Spinach and Parmesan Gnocchi (v)

£18.00 (+VAT)

Additional bowls @ £6.00 (+VAT) each

CANAPÉ MENU

Cold Items

Tomato, Mozzarella and Rocket on Olive Bread

Duck Parfait

with confit orange

Open Prawn

with tomato mousseline on rosemary bread

Smoked Salmon

with salmon mousseline on brown bread

Goats Cheese

with sundried tomato on feuilleté toast

Roast Beef on Yorkshire Pudding

with horseradish sauce

Hot Items

Sweet French Onion Tart

Cumberland Sausage

with sage, potato & chive mousseline

Spinach, Salmon & Haddock Fish Cakes

with tartare sauce

Red Pepper Tart Tatin

with a balsamic glaze

£27.50 (+ VAT) - 10 pieces per person

Pre-dinner Canapés

£16.00 (+ VAT) - 5 pieces per person



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*



“The setting and the
ambience were simply
stunning – a truly
unforgettable evening.
If this is how a drinks
party should be, Lord’s
have the perfect script!”

City of London

WINE LIST

Champagne

1. Veuve Clicquot Yellow Label (Reims) £55.00
Well structured palate with balanced acidity and toasty, citrus flavours.
2. Veuve Clicquot Yellow Label Magnum 150 cl (Reims) £100.00
3. Veuve Clicquot La Grande Dame (Reims) £120.00
Superbly elegant and balanced with fantastic length.
4. Veuve Clicquot Rose (Reims) £60.00
Expressive, vibrant Rose champagne with elegant notes of spice and wild berries.
5. Krug Grande Cuvee (Reims) £120.00
Opulent, creamy and rich, with a nutty and toasty palate and perfect finish.
6. MCC House Champagne (France) £47.50

Sparkling Wines

7. Graham Beck Brut NV (South Africa) £25.00
Beautiful citrus fruit with a rich creamy complexity, and great finesse and freshness on the palate.
8. Graham Beck Brut Rose (South Africa) £30.00
Extremely elegant pink sparkler, bursting with ripe strawberry and raspberry fruit.

White Wines Light & Crisp Whites

9. San Rafael Sauvignon Blanc (Chile) £18.50
Racy yet balanced notes of kiwi fruit and gooseberries with a crisp grassy edge.
10. Castillo Viento Rioja Blanco (Spain) £19.50
Soft lemon and peach fruit with citrus flavours and a nose of delicate white flowers.
11. Saam Mountain Paarl Chenin Blanc (South Africa) £21.00
Tropical notes of pear, guava and ripe yellow stone fruit with a mouth filling palate and luxurious finish.

12. Preece Sauvignon Blanc (Australia) £25.00
Grassy, green apple and layers of exotic tropical fruit mixed with zesty citrus notes and classic gooseberries.
13. Pinot Grigio Alto Adige Alois Lageder (Italy) £26.00
Apple, lemon zest and pear flavours with a richly textured palate, a hint of spice and a long refreshing finish.
14. Sancerre La Cote Blanche Domaine Eric Louis (France) £30.00
Lemony acidity, crisp minerality and classic herbaceous nose with an easy drinking approachable style.

Aromatic Whites

15. Viognier Vin de Pays d'Oc Ceps du Sud (France) £20.00
Spicy, floral, peach nose with subtle apricot notes and a long, delicate finish.
16. Gruner Veltliner Federspeil Kollmutz
 Erich Machherndl (Austria) £26.00
Uncompromising, vibrant, fresh and clean, with white pepper and grapefruit.
17. Benwarin Verdelho (Australia) £29.00
Classic Hunter Valley Verdelho with lush tropical fruit and excellent mouth-feel.

Full Bodied & Fruity Whites

18. Orvieto Classico Castellani (Italy) £19.00
Notes of apple and vanilla with a bone dry finish make this Italian classic an extremely versatile food wine.
19. Heartland Semillon Chardonnay (Australia) £21.00
Fresh, tropical fruit flavours combine with zingy citrus aromas for a smooth, satisfying finish.
20. Chalkers Crossing Chardonnay (Australia) £26.00
Fresh, tropical fruit flavours combine with zingy citrus aromas for a smooth, satisfying finish.
21. Huia Marlborough Sauvignon Blanc (New Zealand) £28.00
This boutique Sauvignon combines gooseberry, greengage and citrus notes with tropical passion fruit and pineapple flavours.

22. Chablis 1er Cru Montmains Domaine des
Marronniers Legland (France) £32.00
Classic mineral notes with hazelnut and flint lead to a palate of apple blossom and a steely lingering finish.
23. Montagny 1er Cru Jean Marc Boillot (France) £36.00
Great finesse and elegance, with floral notes dancing on a creamy rich finish. Especially reduced in price to offer superb value for money.

Red Wines

Light & Fruity Reds

24. San Rafael Merlot (Chile) £18.50
Ripe, plump, smooth plum and berry flavours with silky tannins and a rounded finish.
25. Chianti Superiore Villa di Campobello (Italy) £19.50
The Sangiovese grape gives this great Chianti superb cherry, violet and earthy notes.
26. St Nicholas de Bourgueil Gerald Vallee
Domaine de la Cotelleraie (France) £26.00
Exceptional Cabernet Franc from the Loire, with complex flavours of forest floor and red berries, with super soft smooth light tannins.
27. Gladstone Pinot Noir (New Zealand) £34.00
Elegant and refined Pinot Noir from Wairarapa, with intense cherry and mocha flavours.
28. Les Charmes Cotes de Nuits Villages
Nicolas Potel (France) £36.50
Delicious and seductive Burgundy with ripe sweet cherry and berry flavours and a silky smooth compelling finish.

Medium Bodied & Spicy Reds

29. Firefinch Ripe Red Springfield Estate (South Africa) £23.00
This Bordeaux blend is fruit forward on the nose, bursting with ripe, juicy plums, berries and currants.
30. Minervois Domaine Le Cazal (France) £24.00
This Carignan blend is rich and spicy, with deep, savoury damson and blackberry fruit.

31. Tomero Malbec (Argentina) £25.00
Leather, tobacco and sweet red fruit on the nose with chocolate and blueberry flavours on the richly textured palate.
32. Dinastia Vivanco Rioja Crianza (Spain) £26.00
Intense red berry notes with classic vanilla twist on the finish and fantastic length of flavour.
33. Crozes Hermitage Domaine du Colombier (France) £30.00
Vibrant Rhone Valley, with mulberry, blueberry and black pepper flavours and great balance.

Full Bodied & Structured Reds

34. Cruz de Piedra Garnacha (Spain) £19.50
Exuberant, concentrated berries and spice from the 100 year old bush vines of Calatayud.
35. Domaine Cheval Blanc Signe Bordeaux Rouge (France) £23.00
Fantastic value claret, with ripe cherry and red berry fruit and luxurious soft smooth finish.
36. Chateauneuf du Pape Chateau Saint Jean (France) £35.50
A rich, complex wine of black fruit, liquorice and spice.
37. Delice du Prieure Saint Emilion Grand Cru (France) £38.00
Classic Merlot dominant St. Emilion with cherry, violet and plum flavours aligned with ripe, juicy tannins.

Rose Wine

38. Rose Vin de Pays de Maures Domaine D'Astros (France) £20.00
Ripe strawberry fruit with a fresh, crisp, dry finish.
39. Coteaux de Varois Rose Chateau des Chaberts
 Cuvee Prestige (France) £25.00
Wild strawberries, white stone fruit and delicate floral notes with an intense hit of strawberry and raspberry flavours. Made by British born winemaker Betty Cundall

Dessert Wine

40. Chateau du Levant Sauternes (France) £43.00
Fine apricot and honey notes combine beautifully with citrus and spicy vanilla character.

*All prices are exclusive of VAT

BAR TARIFF

Spirits

| | | | |
|------------------------------------|--------|-------|--------|
| Bells Extra Special 8 Year Whiskey | 35ml | 40.0% | £2.60 |
| Jack Daniels | 35ml | 40.0% | £3.40 |
| Gordons Gin | 35ml | 37.5% | £2.30 |
| Smirnoff Red | 35ml | 40.0% | £2.40 |
| Courvoisier VSOP | 35ml | 40.0% | £4.70 |
| Bacardi | 35ml | 37.5% | £2.90 |
| Cockspur Gold | 35ml | 40.0% | £2.80 |
| Pimms | ½ Pint | 25.0% | £3.30 |
| Pimms | Pint | 25.0% | £6.60 |
| Pimms by the Jug | 4Pint | 25.0% | £25.00 |

Port

| | | | |
|---------------------------|------|-------|-------|
| MCC Davy's Fine Ruby Port | 50ml | 20.0% | £3.70 |
|---------------------------|------|-------|-------|

Wine by the Glass

| | | | |
|----------------------|-------|-------|-------|
| Glass of House Red | 250ml | 14.0% | £6.90 |
| Glass of House White | 250ml | 14.0% | £6.90 |

Beers

| | | | |
|----------------------------|-------|------|-------|
| Fosters | 330ml | 4.7% | £3.20 |
| Marstons Pedigree Real Ale | 500ml | 4.5% | £3.20 |
| Kaliber Low Alcohol | 330ml | 0.1% | £2.00 |

Minerals

| | | | |
|---------------|-------|--|-------|
| Mixers | 125ml | | £1.30 |
| Fruit Juice | 125ml | | £1.50 |
| Coke | 180ml | | £1.30 |
| Mineral Water | 500ml | | £2.00 |
| Mineral Water | 750ml | | £3.50 |
| Cordial | 25ml | | £0.30 |

Juice by the Jug

| | | |
|------------|------------|-------|
| Orange | 2 Pint Jug | £9.00 |
| Cranberry | 2 Pint Jug | £9.00 |
| Grapefruit | 2 Pint Jug | £9.00 |
| Apple | 2 Pint Jug | £9.00 |

Reserve List (stocked on request only)

| | | | |
|---------------------|------|-------|-------|
| Cragganmore 12yr | 35ml | 40.0% | £4.20 |
| Dalwhinnie 15yr | 35ml | 43.0% | £4.20 |
| Glenmorangie 10yrs | 35ml | 40.0% | £4.20 |
| Highland Park 12yrs | 35ml | 40.0% | £4.20 |
| lagavulin 16yrs | 35ml | 43.0% | £4.20 |
| Laphroaig 10yrs | 35ml | 40.0% | £4.20 |
| Bombay Sapphire Gin | 35ml | 40.0% | £3.30 |
| Courvoisier XO | 35ml | 40.0% | £8.20 |
| Martini Rosso | 50ml | 15.0% | £1.90 |
| Martini Extra Dry | 50ml | 15.0% | £1.90 |
| Baileys | 50ml | 17.0% | £2.80 |
| Cointreau | 35ml | 40.0% | £2.80 |
| Tia Maria | 35ml | 26.5% | £2.80 |

Spirits & Wine by the Bottle

| | | | |
|-----------------------------------|------|-------|---------|
| Bells Extra Special8 Year Whiskey | 70cl | 40.0% | £56.00 |
| Smirnoff Red | 70cl | 40.0% | £56.00 |
| Courvoisier VSOP | 70cl | 40.0% | £68.00 |
| Gordons Gin | 70cl | 40.0% | £55.50 |
| Courvoisier XO | 70cl | 40.0% | £158.00 |
| Harveys Bristol Cream | 75cl | 17.5% | £37.00 |
| Harvey Club Classic | 75cl | 17.5% | £37.00 |
| Harvey Dune Fine Sherry | 75cl | 17.5% | £37.00 |
| MCC Davy's Fine Ruby Port | 70cl | 20.0% | £35.00 |
| Cockburns Fine Ruby Port | 75cl | 20.0% | £34.00 |
| CockBurns LBV | 75cl | 20.0% | £40.00 |
| Pimms | 70cl | 25.0% | £63.00 |

*All prices are inclusive of VAT

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 & 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 & 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 & cream, cakes and a selection of teas & 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> | |

| | | |
|---------------------------|---------------|--|
| Meetings & Events | 020 7616 8501 | events@lords.org |
| Matchday Hospitality | 020 7616 8598 | hospitality@lords.org |
| Lord's Tour | 020 7616 8595 | tours@mcc.org.uk |
| Lord's Shop | 020 7616 8570 | lordsshop@mcc.org.uk |
| Tickets | 020 7432 1000 | ticketing@mcc.org.uk |
| Advertising & Sponsorship | 020 7616 8669 | marketing@mcc.org.uk |

www.lords.org



KEEPING LORD'S WORLD CLASS

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