

THE CHAMPIONS' ROOM

CENTRE COURT DEBENTURE HOLDERS

The Champions' Room restaurant will be available all day for the sole use of Centre Court debenture holders. This exclusive restaurant offers our finest service with a reserved table for the day, a sumptuous hot and cold buffet lunch, afternoon tea, a welcome glass of Pimm's or champagne on arrival, specially selected wines with your meal and a complimentary bar throughout the day for an all-inclusive price. Reservations can be made for a maximum of six persons per table.

TO START

PAN FRIED GOAT'S CHEESE RAVIOLI
Asparagus, pea and chervil sauce

LEMON CURED SALMON
Confit of onions and pancetta

SMOKED CHICKEN WITH MANGO CHILLI SALSA
Rocket salad

FROM THE CHEF'S TABLE

HAND CARVED

ROAST RIB-EYE OF WEST COUNTRY BEEF

MARINATED LEG OF WELSH LAMB

Served with roasted potatoes, buttered greens and a red wine jus

SEAFOOD BAR

POACHED FAROE ISLES SALMON WITH COLD HOLLANDAISE

CURRIED CORNISH CRAB WITH TOMATO ON CROSTINI

SMOKED SALMON WITH CUCUMBER AND MINT YOGHURT

MARINATED CRAYFISH, PRAWNS AND SQUID WITH A CITRUS DRESSING

HOT SMOKED SALMON, AVOCADO SALSA WITH A COLD RED PEPPER SOUP

PLATTER OF TIGER AND KING PRAWNS WITH LEMON MAYONNAISE

POTATO, ROASTED PEPPER AND MOZZARELLA FRITTATA
Spicy tomato sauce

SALADS

MIXED LEAF

SPRING ONION AND CRÈME FRAICHE
POTATO SALAD

FRENCH, SOYA AND CANNELLINI BEANS
with Red Wine Vinegar Shallots

RICE, SULTANAS AND TOASTED HAZELNUTS
with a Grainy Mustard Sauce

CUCUMBER AND PEA SHOOTS
with a White Balsamic Syrup

YELLOW CHERRY AND PLUM TOMATOES,
BASIL AND BABY MOZZARELLA

CELERIAC AND APPLE SLAW

DESSERTS

KENTISH STRAWBERRIES AND BLACKBERRIES
Cornish clotted cream

LEMON MERINGUE TART
Kentish raspberries

STRAWBERRY AND CHOCOLATE
HONEYCOMB CHEESECAKE
Strawberry syrup

FROM THE TROLLEY

ENGLISH CHEESE SELECTION
Farmhouse cheeses served with chutneys
& oat biscuits

AFTERNOON TEA

RECEPTION SANDWICHES

Prawn Mayonnaise,
Roast Chicken & Watercress,
Free Range Egg & Baby Spinach,
Ham & Grain Mustard

DEVON FRUIT SCONES

Strawberry Jam, Cornish clotted cream

125TH CHAMPIONSHIPS'
TRADITIONAL FRUITCAKE

PASSION FRUIT PAVÉ

RED BERRY AND CHOCOLATE MILLEFEUILLE

PINK ECLAIR

STRAWBERRIES & CREAM

INDIAN TEA

DRINKS

ON ARRIVAL

Champagne Lanson Gold Label 1999 Vintage Brut
Pimm's No.1 Cup

WITH LUNCH

WHITE

Chablis Terroirs de Chablis Patrick Piuze 2009/10
Stoneleigh Marlborough Sauvignon Blanc 2010

RED

Stoneleigh Marlborough Pinot Noir 2009
Château Maurac Cru Bourgeois Haut Medoc 2004

ROSÉ

Château d'Esclans Whispering Angel 2010

Evian Still Mineral Water
Badoit Sparkling Mineral Water

£150.00 per person
a 10% optional gratuity will be added to the bill