

# THE CHAMPIONS' ROOM

CENTRE COURT DEBENTURE HOLDERS



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BARS &  
RESTAURANTS

—  
THE  
CHAMPIONS'  
ROOM

*The Champions' Room* restaurant replaces the old Champagne Bar. This newly refurbished restaurant will be available all day for the exclusive use of Centre Court debenture holders. The restaurant offers a reserved table for the day with waiter-assisted hot and cold buffet and afternoon tea, a welcome glass of Pimm's or Champagne on arrival, 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. ✿

## STARTERS

### Char-grilled English Asparagus

*served with a poached egg & a lemon beurre blanc*

### Potted Shrimp & Crab

*with a herb butter & rustic toast*

### Smoked Shetland Isles Salmon

*served on a blini with horseradish mascarpone*

## FROM THE CHEF'S TABLE

### HAND-CARVED

### Honey-glazed Kentish Ham

### Roasted Scottish Beef

### Onion & Goats' Cheese Tart

### SEAFOOD COUNTER

### Dressed Cornish Crab *with grated egg & parsley*

### Poached Shetland Isles Salmon *with cucumber & dill*

### Platter of Prawns & Crevettes *served with a lime mayonnaise*

### Smoked Trout *with horseradish cream*

### Seafood Ceviche

## SALADS

### New Potato & Red Onion

### Roasted Mediterranean Vegetables

### Baby Leaf & Rocket

### Niçoise

### Waldorf

### Greek



## DESSERTS

### Baked Lemon Curd Cheesecake

### Summer Berries

### Double Chocolate Torte

### English Cheese Board

*selection of farmhouse cheeses served with a fruit chutney & selected biscuits*

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MENU

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## AFTERNOON TEA

### Reception Sandwiches

*Peeled Prawns in Marie Rose Sauce, Cucumber & Cream Cheese, Chicken Salad*

*Egg mayonnaise with Baby Spinach*



### Devon Scones

*strawberry conserve, Cornish clotted cream*



**Chocolate Brownies, Fruit Flapjacks, Victoria Sponge**



**Kentish Strawberries & Cream**



**Indian Tea**

## DRINKS

### ON ARRIVAL

**Champagne Lanson Gold Label 1998 Vintage Brut**

**Pimm's No.1 Cup**

### WITH LUNCH

**Barton & Guestier Gold Label Sancerre 2007**

**Château Teyssier, St Emilion Grand Cru 2005**

**Evian Still Mineral Water**

**Badoit Sparkling Mineral Water**



*£135 per person—all inclusive price*

*a 10% optional gratuity will be added to the bill*

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