

THE CHAMPIONS' ROOM

CENTRE COURT DEBENTURE HOLDERS

30

BARS &
RESTAURANTS

—
THE
CHAMPIONS'
ROOM



The Champions' Room restaurant replaces the old Champagne Bar. This newly refurbished restaurant will be available 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. ✿

AMUSÉ

STARTERS

Goat's Cheese Panna Cotta

pickled summer vegetables and a Parmesan crisp

Seared King Scallops

cucumber ribbons, a pea shoot salad and vanilla salt

Shallot Tatin with Seared Foie Gras

baby leaves and an Eiswein balsamic reduction

FROM THE CHEF'S TABLE

Hand-carved

West Country Rib-Eye of Beef

Honey and Mustard Bacon Loin

Seafood Platter

Shetland Isles Poached & Hot Smoked Salmon *on a cucumber & minted pea salad*

Smoked Sardines *on brioche with horseradish cream*

Smoked Eel, Herring & Shetland Isles Salmon

Platter of Tiger and King Prawns

lime mayonnaise

Cornish Crab with an Avocado and Apple Crumble

caviar cream

Classic Tomato Tart

roasted tomato tapenade

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—
MENU

32

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MENU

SALADS

Oriental Coleslaw

Chorizo lardons, butterbeans, oven-dried tomatoes with rocket and crispy croutons

Mixed Leaf

Fruity Cous Cous

Greek Salad

Warm Lincolnshire Baby Pearl Potatoes



DESSERTS

Kentish Strawberries and Blackberries

Cornish clotted cream and mint syrup

Sicilian Lemon and Blackcurrant Tart

Chantilly cream and a fruit coulis

Triple Chocolate Mousse on a Brownie Layer

crushed raspberries

FROM THE TROLLEY

English Cheese Selection

farmhouse cheeses served with a fruit chutney & selected biscuits

AFTERNOON TEA

Reception Sandwiches

smoked salmon and cream cheese with dill

roast chicken salad

free-range egg mayonnaise and baby spinach

ham and mustard mayonnaise



Devon Fruit Scones

strawberry jam, Cornish clotted cream



Kentish Morrello Cherry Sponge



Mini Chocolate Eclair



Kentish Strawberries & Cream



Indian Tea

33

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MENU

DRINKS

ON ARRIVAL

Champagne Lanson Gold Label 1999 Vintage Brut

Pimm's No.1 Cup

WITH LUNCH

Barton & Guestier Gold Label Sancerre 2008

Pencarrow Estate Martinborough Sauvignon Blanc 2009

Pencarrow Pinot Noir 2008

Chateau Beaumont 2006, CB, Haut Medoc

Evian Still Mineral Water

Badoit Sparkling Mineral Water



£140 per person—all inclusive price

a 10% optional gratuity will be added to the bill

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—
DRINKS