

THE COURTSIDE

CENTRE COURT DEBENTURE HOLDERS

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BARS &
RESTAURANTS

—
THE
COURTSIDE



The Courtside restaurant is the premier waiter-served restaurant offering debenture holders a wide range of hot and cold three-course lunches and traditional Wimbledon afternoon tea. The wines on offer have been specially selected by our Official Wine Supplier to enhance your dining experience. The restaurant features showcases displaying memorable objects and images from Wimbledon history. 🍷 Reservations can be made for a maximum of six persons per table for lunch only. 🌟

TO START

Shetland Isles Smoked Salmon and Salmon Mousse

citrus vinaigrette and pickled baby beetroot

Potted Duck Breast, Foie Gras and Blackberry Terrine

spiced apple chutney and a mixed herb salad

Grilled Vegetable Ceviche

fennel and cumin jam

MAIN COURSE

SERVED HOT

Duo of West Country Beef

tournedos of fillet with braised blade of beef, pomme purée, glazed shallots and a green bean bundle

Seared Fillet of Red Mullet

smoked haddock brandade and a crab beignet with herb oil

Asparagus Filo Parcels with Leek Fondue and Lemon Beurre Blanc

served with tied French beans and roasted vine tomatoes with buttered Lincolnshire new potatoes

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—
MENU

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MENU

SERVED COLD

Wimbledon Seafood Tasting Plate

*Shetland Isles poached and hot smoked salmon on a cucumber and minted pea salad,
Cornish crab, avocado and apple tian, smoked sardine on toasted brioche with horseradish cream*

Orange and Honey Marinated Chicken

on a fruity cous cous with roasted vegetables

DESSERTS

Kentish Strawberries and Blackberries

Cornish clotted cream and mint syrup

Individual Pimm's Trifle

Baked Kentish Cherry Cheesecake

on a chocolate biscuit base with a sour cherry sauce



Coffee



Bottle of Evian Water for the Court



£62.00 per person

a 10% optional gratuity will be added to the bill

AFTERNOON TEA

Reception Sandwiches

*Smoked Salmon and Cream Cheese with Dill, Free Range Egg Mayonnaise with baby Spinach,
Roast Chicken Salad, Ham and Mustard Mayonnaise*



Devon Fruit Scones

strawberry jam, Cornish clotted cream



Kentish Morrello Cherry Sponge



Mini Chocolate Eclair



Kentish Strawberries & Cream



Indian Tea



£14.50 per person

a 10% optional gratuity will be added to the bill

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MENU

WINE LIST

CHAMPAGNE

Lanson Black Label	£57.00
Lanson Black Label— <i>half bottle</i>	£30.50
Lanson Rosé	£62.00
Lanson Rosé— <i>half bottle</i>	£33.00
Lanson Gold Label 1999 Vintage Brut	£79.00

WHITE

Blossom Hill Explorer Italian Pinot Grigio 2008/2009	£16.00
Mâcon Les Rosier 2007/2008	£25.00
Pencarrow Estate Martinborough Sauvignon Blanc 2009	£25.50
Palliser Estate Riesling 2008/2009	£27.50
Barton & Guestier Gold Label Sancerre 2008	£32.50

ROSÉ

Blossom Hill Explorer White Zinfandel 2008/2009.. . . .	£16.00
Domaine Montrose Rosé, Vin de Pays d'Oc 2008	£22.00

RED

Blossom Hill Explorer Shiraz Grenache 2008	£16.00
Rioja Crianza, Dominio Alto 2005/2006	£24.00
Côte de Brouilly, Domaine des Roches Bleues 2007/2008	£26.50
Châteauneuf-du-Pape, Château Mont-Redon 2005.	£37.50

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