

**THE CHAMPIONSHIPS WIMBLEDON 2018**  
**THE CHAMPIONS' ROOM**  
**WEEK 1**

**AMUSE**

SWEET AND SOUR VEGETABLES  
Herbs and goat's cheese crumble

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**STARTERS**

SALMON MI CUIT WITH HERITAGE BEETROOT  
Lemon dressing and herbs

MACKEREL GRILLED ONE SIDED  
Horseradish snow and cucumber puree

CHICKEN AND SMOKED HAM HOCK TERRINE  
Charred baby corn salad, prunes and mustard

CAULIFLOWER WITH APPLE, RAISIN AND MONTGOMERY CHEDDAR

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**MAINS**

SLOW COOKED TURBOT  
English peas, sundried tomato and gnocchetti

CONFIT OF SADDLE OF LAMB  
Tomato, red pepper and harissa confit

ROSEMARY AND GARLIC BAKED FETA  
Soya beans, rosemary pesto, slow roasted cherry tomatoes, green asparagus and roasted new potatoes

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**FROM THE SEAFOOD BAR**

**FRUITS DE MER**

Severn and Wye Smoked Salmon with Caviar, king prawns, Lyme Bay crab, cuttlefish salad with plum tomatoes and pea shoots, crayfish cocktail and lobster

\*served with potato salad and dressed summer leaves

\*Sourced from the Marine Stewardship Council who regulate and certify sustainable seafood

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**DESSERTS**

STRAWBERRY AND WHITE CHOCOLATE LOLLY  
Strawberry and basil sorbet

PEAR MOUSSE  
Honeycomb, pear gel and raspberries

CHOCOLATE MOUSSE WITH SALTED CARAMEL  
Crispy almond feuilletine and chocolate sponge

FROM THE CHEESE TABLE  
Selection of British Artisan Cheeses



**THE CHAMPIONSHIPS WIMBLEDON 2018**  
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**WEEK 2**

**AMUSE**

THYME AND HONEY RICOTTA  
Pickled vegetables and micro herbs

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**STARTERS**

TUNA WITH COCONUT, CHILLI, MANGO, APPLE AND LIME  
SALTED COD, AVOCADO, SEA VEGETABLES AND CUCUMBER  
SMOKED CHICKEN, PICCALILLI AND CHARRED SWEETCORN

SYMPHONY OF HERITAGE TOMATO  
Basil and mascarpone

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**MAINS**

SUMAC GLAZED HALIBUT  
Rose beetroots with sour cherry salsa

GRILLED BEEF FILLET WITH CAULIFLOWER PUREE  
Celery and English garden peas

PURPLE SPROUTING BROCCOLI  
Poached Burford Brown egg, cauliflower and roasted hazelnut

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**FROM THE SEAFOOD BAR**

**FRUITS DE MER**

Severn and Wye Smoked Salmon with Caviar, king prawns, Lyme Bay crab, cuttlefish salad with plum tomatoes and pea shoots, crayfish cocktail and lobster

\*served with potato salad and dressed summer leaves

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**DESSERTS**

STRAWBERRY AND PINEAPPLE DOME

MILK CHOCOLATE AND HAZELNUT TART  
Salted caramel and mascarpone mousse

CUSTARD PANNA COTTA  
Rhubarb cream, poached rhubarb and ginger crumble

FROM THE CHEESE TABLE  
Selection of British Artisan Cheeses

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£286.00 per person  
Price includes a 10% optional gratuity



**FOOD & DRINK**  
at  
**WIMBLEDON**