

# THE CHAMPIONSHIPS WIMBLEDON 2018

## THE COURTSIDE BRASSERIE

### GARDEN PLATTER:

English vegetables with turmeric hummus  
Thyme marinated beetroot with goat's curd  
Garlic herb marinated olives  
Chargrilled courgette, aubergine and Tenderstem broccoli with Santarella tomatoes and rocket

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### FROM THE GRILL

#### HEREFORD CROSS BEEF

41 day-aged Fillet	35 day-aged Sirloin	28 day aged-Ribeye	35 day-aged Côte de Boeuf
6oz	8oz	10oz	16oz

#### SAUCES

Béarnaise sauce  
Peppercorn sauce  
Lime and lemon butter

#### GRILLED WHOLE LOBSTER\* BRUSHED WITH GARLIC AND HERB BUTTER

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

#### SURF AND TURF

Hereford Cross 41-day aged beef fillet steak 4oz with half a lobster\*

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

#### SPATCHCOCK CHICKEN MARINATED IN ROSEMARY AND THYME

#### SIDES SERVED WITH ALL MAINS FROM THE GRILL:

Chips with rosemary salt  
English garden salad

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### VEGETARIAN DISHES

#### ROSEMARY AND GARLIC BAKED FETA

Soya beans, rosemary pesto, slow roasted cherry tomatoes, green asparagus and roasted new potatoes

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### SALAD

#### SUPERFOOD SALAD

English garden salad with asparagus, peas, mint, Jersey Royals, beans, sun blushed tomato with lemon and oil dressing

\* Enhance your salad with a tuna steak from the grill

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### DESSERTS

#### MILK CHOCOLATE AND HAZELNUT TART

Salted caramel and mascarpone mousse

#### STRAWBERRY AND CREAM WITH WHITE CHOCOLATE

#### PEAR MOUSSE

Honeycomb, pear gel and raspberries

*Menus may be subject to change*



FOOD & DRINK  
at  
WIMBLEDON