

THE CHAMPIONSHIPS WIMBLEDON 2018
THE COURTSIDE RESTAURANT
WEEK 1

STARTERS

RED MULLET WITH GREEN ASPARAGUS
Mayonnaise, gin and lemon

SMOKED CHICKEN, PICCALILLI AND CHARRED SWEETCORN

STILTON PATE WITH THYME ROASTED BEETROOTS
Dill and chicory salad

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SERVED HOT

SEARED SCALLOPS, CAULIFLOWER PUREE AND CURRY OIL

SUTTON HOO CHICKEN BREAST WITH BLACK GARLIC
Leek puree, mushrooms and asparagus

ARTICHOKE AND TRUFFLE RAVIOLI
Sun blushed tomatoes, truffle cream and rocket

ENHANCE YOUR MAIN COURSE

CHARGRILLED BEEF RIB EYE
Crushed potato with pancetta, mushroom puree and beet tea

CELEBRITY CHEF BRYN WILLIAMS

CONFIT DUCK LEG, SMOKED BACON, PEAS, BABY GEM LETTUCE AND MINT

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SERVED COLD

FILLET OF MACKEREL SEMI COOKED
Shaved fennel salad and soy lime glaze

BURRATA WITH HERITAGE TOMATO AND BEETROOT SALAD
Beetroot gel, ciabatta tuile, toasted pumpkin seeds and basil emulsion

ENHANCE YOUR MAIN COURSE

ALBERT ROUX'S LOBSTER BOIS BOUDRAN *
Potato celery salad

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

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DESSERTS

STRAWBERRIES AND CREAM WITH WHITE CHOCOLATE

MANGO MOUSSE
Chantilly cream and mango coulis

DARK CHOCOLATE AND PASSION FRUIT TART
Oat crumble and passion fruit sorbet

ENHANCE YOUR DESSERT

SELECTION OF BRITISH ARTISAN CHEESES
Farmhouse cheeses served with chutney and oat biscuits



THE CHAMPIONSHIPS WIMBLEDON 2018
THE COURTSIDE RESTAURANT
WEEK 2

STARTERS

CITRUS AND DILL CURED SEA TROUT
Sweet pickled carrots and borage flowers

ROASTED CAULIFLOWER WITH APPLE
Raisin and Montgomery Cheddar

HAM HOCK AND LEEK TERRINE
Charred baby leek and roasted red onion

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SERVED HOT

POACHED SALMON IN A HERB CRUST
Horseradish mousseline, beetroot puree and English garden peas

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

POACHED BURFORD BROWN EGG
Green asparagus with truffle foam

ENHANCE YOUR MAIN COURSE

CHARGRILLED AGED BEEF SIRLOIN
Pickled walnut, salsa verde and tropea mushrooms

CELEBRITY CHEF BRYN WILLIAMS

CORN-FED ROAST CHICKEN BREAST, ASPARAGUS, WILD GARLIC, STUFFED MOREL

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SERVED COLD

BLACK SESAME SEED ENCRUSTED SEARED TUNA
Garlic dipping sauce, cucumber and carrot ribbons, seaweed salad and sweet soy sauce

VEGETARIAN SCOTCH EGG
Roasted yellow and green courgette, tahini and herb salad

ENHANCE YOUR MAIN COURSE

ALBERT ROUX'S LOBSTER BOIS BOUDRAN *
Potato celery salad

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DESSERTS

STRAWBERRIES AND CREAM WITH WHITE CHOCOLATE

CHOCOLATE MOUSSE WITH SALTED CARAMEL
Crispy almond feuilletine and chocolate sponge

PEACH CHOUX BUN
Honey, vanilla and peach mousse with a lemon thyme crumble

ENHANCE YOUR DESSERT

SELECTION OF BRITISH ARTISAN CHEESES
Pear jelly and cheese biscuits

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£93.50 per person
Price includes a 10% optional gratuity



FOOD & DRINK
at
WIMBLEDON