

THE CHAMPIONSHIPS WIMBLEDON 2018
RENSHAW RESTAURANT
WEEK 1

STARTERS

CUTTLEFISH SALAD

Plum tomatoes, snow peas and herb salad

BLACK COMBE HAM, MINTED MELON AND HERITAGE TOMATO

SWEET AND SOUR VEGETABLES

Herbs and blue cheese crumble

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SERVED HOT

SALTED COD WITH CRUSHED POTATOES AND CHORIZO

Tomato and thyme vinaigrette

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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SERVED COLD

BURRATA WITH HERITAGE TOMATO AND BEETROOT SALAD

Beetroot gel, ciabatta tuile, toasted pumpkin seeds and basil emulsion

ENHANCE YOUR MAIN COURSE

HALF LOBSTER * WITH A TOMATO, HERB AND SHERRY DRESSING

New potato and shallot salad and Wimbledon salad

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

£11.00 Price includes a 10% optional gratuity

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DESSERTS

KENTISH STRAWBERRIES AND BLACKBERRIES

Cornish clotted cream

DARK CHOCOLATE AND PASSION FRUIT TART

Oat crumble and passion fruit sorbet

PEAR MOUSSE

Honeycomb, pear gel and raspberries



THE CHAMPIONSHIPS WIMBLEDON 2018
RENSHAW RESTAURANT
WEEK 2

STARTERS

RED MULLET WITH GREEN ASPARAGUS
Mayonnaise, gin and lemon

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

TOMATO GAZPACHO
Lemon verbena, cannellini beans and herbs

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SERVED HOT

SEABASS WITH PRAWN TORTELLINI
Fennel puree and white wine sauce

ROAST RACK OF CAMBRIAN MOUNTAIN LAMB
Rosti potato, roasted baby beets, spinach emulsion, crispy kale, lamb jus and mint cream

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

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SERVED COLD

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

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DESSERTS

KENTISH STRAWBERRIES AND BLACKBERRIES
Cornish clotted cream

TARTE TATIN
Honey and thyme custard

MILK CHOCOLATE AND HAZELNUT TART
Salted caramel and mascarpone mousse

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£197.45 per person
Price includes a 10% optional gratuity



FOOD & DRINK
at
WIMBLEDON