

THE CHAMPIONS' ROOM

WEEK 2

ON ARRIVAL

Lanson Extra Age Brut
Sipsmith Centre Court Cooler
Sipsmith FreeGlider Spritz
Pimm's No.1 Cup

AMUSE

Smoked Chickpea Tart
Black olive, rose harissa, feta

Suitable for vegans

Isle of Wight Tomato Gazpacho
Black olive, basil

Suitable for vegans

Seeded Heritage Sourdough, Sage Emmer

STARTER

Carrot Terrine
Salt baked carrot houmous, yuzu, linseed and cumin crackers

Suitable for vegans

Devon Crab
Pink grapefruit, rye bread, brown crab taramasalata

Sutton Hoo Chicken and Apricot Rillette
Apricot salsa, coronation chicken skin, cucumber

MAIN COURSE

Miso Glazed Maitake Mushrooms
Charred corn, purple kale, sweetcorn velouté, spring onion, puffed wild rice

Suitable for vegans

Roasted Halibut
Lobster bon bon, lobster bisque, fennel, confit tomatoes

Aged Herdwick Lamb Cannon
Wild garlic emulsion, glazed turnips, cime di rapa, courgette

Gaythorne Farm Beef Fillet
Beef fat potato, brown butter béarnaise, confit Isle of Wight tomato, sourdough and thyme crumb

All main courses served with Jersey Royal potatoes, mint butter, Maldon salt

FROM THE SEAFOOD BAR

Fruits de Mer
Poached Native Lobster Tail, Lobster Mayonnaise
King Prawn Cocktail, Horseradish Cocktail Sauce
Sea Bass Ceviche, Jalapeno, Lime
Cornish Crab, Yoghurt, Lemon, Brown Crab Powder
Chalk Stream Trout, Treacle Soda Bread, Crème Fraîche, Trout Roe

Served with saffron potato salad, dressed summer leaves, caper and lemon dressing

DESSERT

Wimbledon Strawberries and Cream
Plant-based available on request

Chocolate and Raspberry Crèmeux
Meringue and raspberry gel

Suitable for vegetarians

Rose Crème Brûlée
Poached rhubarb, candied rose, rose and Champagne jelly

Wimbledon Strawberries with Chantilly Cream
Strawberry purée

Suitable for vegetarians

Our menu descriptions do not include all ingredients and we therefore recommend that you do not rely solely on this information. If you have a food allergy, please inform a member of the Food and Drink team before ordering or scan the allergen QR code on the menu.

Whilst every care is taken to ensure cross-contact is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the dietary information provided.



Scan For Allergens
Or visit this url:
mmu.mx/Champions-Room
for our allergen information

FROM THE CHEESE TABLE

Selection of British Artisan Cheeses

Waterloo, Baron Bigod, Lord London, Isle of Mull Farmhouse
Cheddar, Ogleshield, Burt's Blue, Colston Bassett Stilton,
Rosary and Ashlynn Goats Cheese

AFTERNOON TEA

Reception Sandwiches

Coronation chickpea on turmeric bread

Suitable for vegetarians

Egg mayonnaise and cress on white bread

Suitable for vegetarians

Ham and cheddar cheese on wholemeal bread

Pastries

Sausage roll

Plain and Fruit Scones

Wimbledon strawberry jam and Cornish clotted cream

Suitable for vegetarians

Selection of Afternoon Tea Cakes

Lemon and gooseberry tartlet

Chocolate gâteau

Honey and rhubarb Charlotte

All suitable for vegetarians

White chocolate and apricot mousse

Wimbledon Strawberries and Cream

Plant-based cream available on request

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