

# THE CHAMPIONSHIPS, WIMBLEDON

Monday 25th June – Sunday 8th July 2012



**SPORTSWORLD®**

## Village Suite Sample Menu

Each year at Wimbledon, Sportsworld works hard to ensure its four course à la carte menu is second to none. We are fortunate to work with outstanding chefs and are able to offer fine dining, along with carefully selected wines and liqueurs - of a quality rarely offered in a hospitality environment.

### *Nibbles*

Cheese Straws  
Marinated Olives  
Black Pepper Kettle Chips

### *Starters*

**Garlic and Lemon Dorset Chicken**  
with a rocket salad and parmesan crisp

**Faroe Isle Hot Smoked Salmon**  
with avocado salsa and a cold red pepper soup

**Vale of Evesham Asparagus**  
with grated egg, parsley and shallot vinaigrette

### *Main Course*

**Grilled Fillet of West Country Beef**  
with wild mushrooms, fondant potato, green beans and  
a vinaigrette

**Baked Anglesey Sea Bass**  
with capers, asparagus, courgettes, roasted cherry tomatoes  
and noisette potatoes



## **Summer Vegetable Bubble & Squeak Cake**

with a poached free-range hen egg

### **Tasting Plate (served cold)**

Tiger prawns marinated in ginger & chilli on vegetable spaghetti,  
Sashimi Tuna with wasabi slaw,  
Peanut chicken skewers with coconut rice,  
Duck with hoi sin wrapped in butterhead lettuce,  
Sweet & sour cucumber, sorrel and coriander salad

### *Desserts*

#### **Dark Chocolate Cake**

with clotted cream and a chocolate and golden syrup sauce

#### **Vanilla Brulee Tart**

with Kentish raspberries

#### **Poached Kentish Strawberries**

in vanilla and red wine, with hazelnut shortbread and a  
quenelle of cream

### *Wine List*

#### **White**

##### **Stoneleigh Marlborough Sauvignon Blanc, 2010**

Light straw in colour, this wine has a vibrant fruit intensity full of ripe grapefruit,  
citrus and passion fruit flavours

##### **Riff Pinot Grigio delle Venezie Terra Alpina, 2010**

From the mountainous Alto Adige region of north Italy, enjoy the natural citrus  
aromas and acidity with a hint of honey on the finish

#### **Red**

##### **Ceppaiano Chianti, 2009**

From the coastal Tuscan region of Chianti, the ripe grapes  
produce a dense, fruity and velvety finish

##### **Fleurie Millesime Cave de Fleurie, 2009**

A delicate and fresh Beaujolais with red berry fruit on the  
nose and palate, ripe tannins and crisp acidity

