

ROSEWATER PAVILION

SAMPLE ITINERARY

MONDAY 1 - FRIDAY 12 JULY

10:30AM Make your way to Rosewater Pavilion via Gate 10

11:30AM A four-course à la carte lunch will be served with specially selected fine wines
Onwards Your court ticket will be issued during lunch

1:00PM Play begins on Centre Court*

4:00PM
6:00PM Traditional afternoon tea is served

FINALS - SATURDAY 13 & SUNDAY 14 JULY

10:30AM Make your way to Rosewater Pavilion via Gate 10

11:30AM A four-course à la carte lunch will be served with specially selected fine wines
Onwards Your court ticket will be issued during lunch

2:00PM Play begins on Centre Court*

4:00PM
6:00PM Traditional afternoon tea is served

All timings are approximate and subject to change

Please note entry to the club grounds is not permitted without a valid e-ticket

The Rosewater Pavilion will close half an hour after the end of play on Centre Court or at 9pm, whichever is earliest

** For schedule updates please refer to the wimbledon.com website*

While we sell official hospitality to The Championships, we are not an official hospitality provider to the AELTC or The Championships, we are an authorised overseas reseller of the Official Exclusive Hospitality Provider to The Championships.

Package at Rosewater Pavilion is provided by the AELTC's Official Hospitality Provider

SAMPLE MENU

FIRST COURSE

Chicken Liver Parfait

served with pickled gooseberries, green apple, spiced ginger bread

Confit Wild Scottish Salmon

with cucumber and fennell, dill crème fraîche & rye bread

Chilled English Heritage Tomato Soup

with basil and watermelon, baked Blackstone sheep's cheese (v) (gf)

MAIN COURSE

Slow Cooked Galloway Beef and Roasted Fillet

roast artichokes, Hampshire watercress and English asparagus (gf)

Poached South Coast Halibut

with Evesham peas, broad beans and wild asparagus, citrus crumb

Norfolk Lobster Salad

with lobster vinaigrette (gf)

Wye Valley Asparagus "Royale"

with morels and truffle (v)

DESSERT

Scottish Raspberry and Rose Eton Mess

with crème fraîche, raspberry sorbet (v)(gf)

Cherry "Bakewell"

with crème fraîche sorbet, vanilla cream (v)

Cheesecake

white chocolate, strawberry and pistachio

CHEESE COURSE

Daily Cheese

A Selection of Neal's Yard Cheeses with oatcakes, English quince, rhubarb and apple chutney

** Please note that the above is a sample menu and is subject to change*