



OFFICIAL PARTNER



The  
**Rubens**  
AT THE PALACE

# SWEET SERVE

## PAULA PASTRY X CHAMPAGNE LANSON

FROM 30TH JUNE - 13TH JULY  
AT THE LEOPARD ROOM

### Opening Matches

*Monday 30th June*

### Quarter Finals

*Tuesday 8th July - Wednesday 9th July*

### Semi Finals

*Thursday 10th July - Friday 11th July*

### Finals

*Saturday 12th July - Sunday 13th July*

**RUBENSHOTEL.COM**

Follow us on Instagram

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@ChampagneLanson @Paula\_Pastry



Paula Pastry

ASHFORD CASTLE

Paula Stakelum is hosting an exclusive pop-up event in our Leopard Room to celebrate The Championships, Wimbledon. Better known as Paula Pastry, Paula is our Global Director of Chocolate and Pâtisserie and will be hosting this two-week event in collaboration with Champagne Lanson.

Paula has crafted an exclusive tennis-themed pastry for guests to enjoy with a glass of refreshing Champagne Lanson. Enjoy elegant décor by Lanson, and live tennis screenings in our Leopard Room whilst you immerse yourself in the electric atmosphere of Wimbledon.

As a symbol of both prestige and British heritage, Champagne Lanson is honoured to be an official partner of The Championships, Wimbledon. 2025 sees Champagne Lanson celebrating its 48-year association with the world's most prestigious tennis tournament, and 24 years since the house was selected to be the Official Supplier of Champagne to Wimbledon.

Paula Stakelum

Global Director of Chocolate and Pâtisserie

Champagne Lanson

Champagne Lanson



Find out more about Paula Pastry  
and The Leopard Room

If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you.

**‘Tennis Court’ by Paula Pastry 12**  
**paired with a glass of Lanson**  
**Le Rosé Creation 67 36**

*Pistachio Cake,  
Lemon Curd, Pistachio Crème  
Valrhona ‘Opalys’ White Chocolate*

The dessert reflects the sophistication and prestige of Wimbledon, a true embodiment of elegance and excellence

**‘Tennis Court’ by Paula Pastry 12**

*Pistachio Cake,  
Lemon Curd, Pistachio Crème  
Valrhona ‘Opalys’ White Chocolate*

**British Strawberries & Cream 10**

*Wye Valley Strawberries and Longley Farm Cream*

**Honey Roast Ham & Smoked  
Red Leicester Cheese Toastie 16**

*Dijon Mustard Mayonnaise on Sourdough Bread*

**Grilled Cheese Toastie (V, VGO) 16**

*Barbers Mature Cheddar Cheese, Red Onions,  
Leek, Pickled Gherkin on Sourdough Bread*

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CHAMPAGNE  
*Lanson*  
1760

Champagne Lanson	125ml	Bottle
Lanson Le Black Réserve	22	125
Lanson Le Rosé Creation 67	25	150
Lanson Le White Label Sec	25	150
Lanson Le Green Bio Organic	26	170

(V) Vegetarian | (VGO) Vegan option available