

Game, set and match – Its time for Wimbledon 2025!

Fans from all over the world will descend on Wimbledon again this year to witness the thrills of grass court tennis. Each day there will be plenty of action to capture and this gives you an opportunity to create some food and drink options to enhance your customers visit.



Making a welcoming area

You could section off an area near to a TV, dress the tables with Gingham tablecloths, fake grass and bunting etc.

Create an outside space in your terrace, garden, or patio, set up a hydration station or mocktail bar to encourage people outside to dine or just enjoy a drink.



Visit our [NEW FOOD](#) page every month for the latest ideas and new launches

Mocktails – give your drinks a bit of a makeover and dress them up for Wimbledon, you can find a great selection of mixers along with ideas for recipes when you visit the Fentimans stand on our [Foodie Expo](#) or take a look at [Frobishers](#) to shop for ginger beer, Double Dutch and cranberry juice, all great additions for the mocktail season.

Picnic on a plate – there's nothing better than enjoying the outdoors with some flavoursome foods that you can share with friends and family, visit our [deli section](#) to discover fillings, quiche, pates, cheeses and more.

Add our [Artisan bread](#) which comes in 7 different varieties, or take a look at our [speciality bread](#) range to find Mezzaluna, Rye, Stone baked, Fig and our delicious Caramelised Onion Loaf.

Not forgetting your 5 A Day, you can add a rainbow of vegetables and salad items to bring some colour and crunch to your picnic plates, ploughman's or salads, you must try our [British tomatoes](#) now in season and bursting with flavour.

Pickles, chutneys and dressings can all add to your offer and we have a great range of [condiments](#) to complete your Wimbledon menu this summer.



Wimbledon would not be a tournament without [Strawberries](#)! Serve them up on their own with a dash of cream, make strawberry tarts using our [readymade cases](#), whip up a mousse, offer freshly made milkshakes, serve with [scones](#), add to trifles, or try a strawberry tarte tatin using our [puff pastry blocks](#).

Chef's tip - add a touch of [black pepper](#) to bring out the flavour or try balsamic vinegar, it really does work!



And, don't forget the ice-cream, we stock all the top brands plus we have some great resources and inspiration on the following stands at our [Foodie Expo](#).

[Callestick](#), [Beechdean](#), [Wall's](#), [Judes](#)

Here's to a wonderful Wimbledon, enjoy!