



Charlton Hunt Sample Menu 2024

Canapés

Starters

Goodwood Estate beef ravioli
chanterelle mushrooms, pickled shallots, baby watercress

Crab with a red chilli crème fraîche
sweet and sour cucumber, avocado, coriander, tapioca cracker

Beetroot cured salmon
heritage candied beetroots, fennel and orange salad, orange gel

Baby carrot and leek mosaic
orange and fennel salad (vg)

Main Courses

Rump of lamb with parsley crumb
garden peas, feta cheese bon bon, potato gratin, lamb reduction

Contre fillet of beef
Goodwood Estate beef brisket croquette, spiced carrot purée,
summer greens, red wine sauce

Pan fried stone bass
baby leeks, crayfish, garden peas, samphire, split pea sauce

Sussex mushroom pithivier
ratatouille, tenderstem broccoli, tomato sauce (vg)

~ Dish of the day ~



Puddings

Classic lemon tart
raspberry ripple

Chocolate brownie mousse
chocolate soil, candied orange peel, orange gel

Strawberry pebble
strawberry coulis (vg)

Cheese Course

Goodwood Estate cheese
Charlton, Levin Down and Molecomb Blue
water biscuits, grapes, fruit chutney

Afternoon Tea

Sandwiches
Free range egg mayonnaise, mustard cress
Smoked salmon, cream cheese
Ham and Cheddar cheese

Freshly baked scones
strawberry jam and cream

Mini classic cakes