

Charlton Hunt Wednesday 31st July 2024

Amuse Bouche

Smoked trout crumpet, horseradish sour cream, dill

Plant based trout crumpet, horseradish sour cream, dill (vg)

Starters

Seared scallop
Thai potato cake, mango slaw, hot and sweet syrup

Goodwood Estate ham hock and Jersey royal terrine baby vegetable piccalilli, air dried brioche, pea shoots

Whipped goats' cheese cannoli cured Nutbourne tomatoes, black olive tapenade, basil snow

Beetroot, fennel and orange salad bitter leaves, pickled radish, orange dressing, toasted linseeds (vg)

Main Courses

Porcini and shallot rolled beef loin cep purée, pomme Anna, tenderstem broccoli, Bordelaise sauce

Chicken with a tomato and piquillo pepper farce olive oil mash, ratatouille, tomato dressing

Lemon sole herb butter farce, fine beans, sugar snaps, garden peas, fondant potato, split cream sauce

Feta cheese and tenderstem broccoli strudel pak choi, watercress, spring onion, parsley potatoes, chive oil (vg)



Puddings

Caramelised lemon tart rhubarb gel, raspberry ripple ice cream

Vanilla pannacotta English strawberry gel, Champagne jelly

Chocolate and caramel torte chocolate crumb, caramel sauce (vg)

Cheese Course

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

Petit fours

Afternoon Tea

Sandwiches Free range egg mayonnaise, mustard cress Smoked trout, crème fraîche

Sausage roll
Courgette and spring onion frittata

Freshly baked scones strawberry jam and cream

Mini classic cakes