



The Double Trigger

Tuesday 30th July 2024

Starters

Goodwood Estate ham hock and pea terrine
parsley mayo, new potato and radish salad, pea shoots

Handpicked crab risotto
bisque sauce, frisée, lemon oil

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

Main Courses

Feather blade beef steak
tenderstem broccoli, smoked bacon and onion Parmentier potatoes, Diane sauce,
watercress

Local rump of lamb
fresh herb crumb, caramelised onion rösti, niçoise salad, lamb sauce

Pan seared stone bass
samphire, lightly curried mussel broth, saffron potatoes, fennel oil

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



Puddings

Ladies' day jewel cushion
English strawberries, cream (vg)

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

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

Afternoon Tea

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

Sausage roll
Sundried tomato and paprika muffin

Freshly baked scones
strawberry jam and cream

Mini classic cakes