



# The Double Trigger

## Thursday 1<sup>st</sup> August 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, Diane sauce  
tenderstem broccoli, smoked bacon and onion parmentier potatoes  
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