



## **The Secret Garden**

### **Tuesday 30<sup>th</sup> July 2024**

Local breads, butter, oils

Goodwood Estate cheese, honey glazed ham, homemade sausage rolls, beetroot scotch egg, hand raised pies, piccalilli, apple chutney

British and continental charcuterie,  
chicken liver parfait, mixed olives

Hot smoked chalk stream trout, watercress mayonnaise  
Hand carved gravadlax

Prawn cocktails  
Marie Rose sauce, lemon and dill mayonnaise

Cheese and caramelised onion tart (v)

Garden pea, feta and baby watercress tart (vg)

Apple and cider pulled pork, red cabbage slaw,  
reduced cider and mustard glaze

Slow cooked shoulder of Goodwood Estate lamb  
fattoush salad, mint yoghurt dressing, warm parathas

Chargrilled chicken breast, Caesar salad, Caesar dressing, Parmesan croutes

Summer squash and tenderstem broccoli strudel  
cheese and leek sauce (vg)

#### **Salads**

Green salad  
mixed leaf, rocket, green peppers, spring onion, ranch dressing (vg)

Traditional coleslaw with chives (vg)

Garden pea and charred courgette bulgar wheat salad  
minted sour cream (vg)

Potato and chive salad  
vinaigrette dressing (vg)



## **Puddings**

English strawberries, meringues, Goodwood Estate cream

Raspberry and vanilla cream bar  
fresh raspberries, vanilla cream (vg)

Dark chocolate and orange delice (vg)

Lemon tart (vg)

Goodwood Estate cream, berry compote

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

## **Afternoon Tea**

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

Sausage roll  
Sundried tomato and paprika muffin

Freshly baked scones  
strawberry jam and cream

Mini classic cakes