



The Secret Garden

Wednesday 31st 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

Mediterranean inspired couscous and grilled chicken thigh
cherry tomatoes, cucumber, red onions, feta cheese, Kalamata olives
lemon and oregano dressing

Sussex mushroom and artichoke pithivier
ratatouille of summer vegetables (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

Chocolate and caramel torte
chocolate crumb, caramel sauce (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
Courgette and spring onion frittata

Freshly baked scones
strawberry jam and cream

Mini classic cakes