



## The Secret Garden

### Friday 2<sup>nd</sup> August 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 jaffa cylinder  
poached kumquat salad, orange crisp (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