



Charlton Hunt

Sunday 13th October 2024

Amuse Bouche

Ham hock and Charlton Cheddar croquette, date ketchup

Cheese and leek croquette, date ketchup (vg)

Starters

Cured chalk stream trout
dill pickled cucumber, lemon gel, rye bread croûte

Terrine of pressed ham hock
minted pea mousse, pickled red onion gel, pea shoots

Warm salad of roasted quail
woodland mushrooms, candied celeriac, mushroom ketchup, truffle dressing

Sumac marinated halloumi
roasted bulgar wheat, pomegranate molasses, confit red pepper dressing (vg)

Main Courses

Roasted lamb rump
pulled shoulder boulangère, aubergine purée, tenderstem broccoli, rosemary sauce

Mushroom and tarragon dusted contre fillet of beef
tempura enoki mushroom, potato fondant, roasted carrot, Roscoff onion,
beef reduction

Seared lemon sole
lobster mousse, grilled baby leeks, peas, Parisienne potato, bisque sauce

Yellow carrot and polenta cake
pickled heritage carrot, carrot purée, garden peas, charred baby leek,
orange and cardamom dressing (vg)



Puddings

Blackcurrant and liquorice parfait
crème de cassis jellies, sherbet, coulis

Light chocolate tart
lime Chantilly cream, chocolate sauce

Spiced mandarin cushion
orange compote, clementine sherbet (vg)

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

Afternoon Sweet Treat

A selection of miniature classic cakes