



Commanding Officers' Table Friday 6th September 2024

Breakfast

Goodwood Estate sausage, back bacon, scrambled egg, black pudding, plum tomato, field mushroom, potato fritter, baked beans

Plant based bacon, chestnut mushroom, potato fritter, slow roast plum tomato, sautéed spinach, plant based scramble, baked beans (vg)

Continental board
warm ciabatta bread, unsalted butter,
salami, shaved smoked ham, smoked Alsace bacon,
sliced Emmental, provolone,
croissant, jam

Lunch

Canapés

Starters

Home cured beetroot chalk stream trout
dill and trout mousse, pumpernickel croûte, yuzu gel, seawater pearls

Chicken and chorizo press
basil focaccia crisp, caponata salad, black garlic mayonnaise

Whipped cheese, pea and mint tartlette
pea parfait, thyme, micro mint (vg)

Main Courses

Wrapped fillet of pork
Cheddar, cider braised pork belly and potato croquette,
carrot and ginger bread purée, cider sauce

Pan seared halibut
boulangère potato, cauliflower, cauliflower purée, wilted spinach, split cream sauce

Charred butternut squash steak
lightly spiced butternut squash purée, wilted spinach, fondant potato,
baby vegetables, orange and cardamom dressing (vg)



Puddings

Dark chocolate and cherry parfait
macerated cherries

Classic lemon tart
fresh raspberries, raspberry coulis, lemon balm

Chocolate and caramel torte
chocolate crumb, caramel sauce, homemade fudge (vg)

Cheese Course

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

Petit Fours

Afternoon Tea

Sandwiches
Smoked salmon, 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