



Commanding Officers' Table Saturday 7th 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 and provolone,
croissant, jam

Lunch

Canapés

Starters

Smoked ham hock fritter
homemade piccalilli, Hampshire watercress

Smoked venison
parsnip, pickled carrot, carrot crisp, rosemary, parmesan

Beetroot, fennel and orange salad
bitter leaves, pickled radish, orange dressing, toasted linseeds (vg)

Main Courses

Chicken roulade with a chicken leg and herb farce
olive oil mashed potato, heritage carrot, chicken and tarragon cream sauce

Herb crusted rack of lamb
lamb shoulder and potato terrine, creamed leeks, tenderstem broccoli, lamb gravy

Feta cheese and tenderstem broccoli strudel
pak choi, watercress and spring onion salad, parsley potatoes, chive oil (vg)



Puddings

Stuffed pear mousse
chocolate sauce

Chocolate and caramel tart
caramel base, toffee sauce

Spiced mandarin cushion
poached kumquat salad (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