



Commanding Officers' Table Sunday 8th 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

Crab and lobster tart
lobster bisque, frizzle, Amalfi lemon oil dressing

Burrata
smoked pancetta crisp, basil bread croûte,
Nutbourne tomato, parsley oil

Cheese and spring onion croquette
shoestring summer vegetable salad, whipped cream cheese, pea shoots (vg)

Main Courses

Roast beef loin
Dauphinoise potato, miniature Yorkshire pudding, pea purée, baby vegetables,
horseradish cream, bone marrow gravy

Pan seared stone bass
samphire, lightly curried mussel broth, saffron potatoes, fennel oil

Sussex mushroom and artichoke pithivier
ratatouille vegetables, tomato and basil sauce, mushroom ketchup (vg)



Puddings

Chocolate fondant
chocolate sauce, clotted cream

Classic lemon tart
fresh raspberries, raspberry coulis, lemon balm

Blackberry and vanilla sable
blackberry coulis (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