



## QGF Putting Green Lunch Menu

### For the table

Rosemary & sea-salt focaccia, carta di musica cracker, grissini, norcella olives, wood fired pepper & caramelised onion hummus, honey & truffle mascarpone, sundried tomato tapenade, chipotle & smoked paprika butter  
*gluten, egg, sesame, milk, sulphites, mustard, soya*

### BBQ

Miso grilled aubergine, fermented vegetables, wasabi purée, crispy rice noodle VE  
*dairy, sulphites*

Herb stuffed pork belly, fennel & apricot coleslaw  
*dairy*

Barbecued lamb breast, scorched lettuce, citrus vinaigrette  
*sulphites*

Roasted scallop and prawns in shells with garlic & white port  
*fish, mustard, sulphites*

### Salads and Sides

Summer leaf & herb salad VE

Herb roasted cauliflower VE  
pomegranate, sugar snaps, crispy chickpeas, tahini  
*egg, mustard, sulphites*

Heritage tomatoes, burrata, lime & jalapeño V  
*sulphites*

Goodwood cured meats, pickles, Sussex watercress  
*mustard, sulphites*

Hot smoked salmon niçoise  
*fish, dairy, mustard, sulphites*

Smoked chicken Caesar salad  
parmesan, pancetta, anchovies  
*egg, dairy, mustard, gluten, fish*

Wood roasted summer vegetables  
*mustard, sulphites*

### Dessert

Dark chocolate mousse  
Pistachio praline, raspberries  
*nuts, milk, egg, gluten*

English strawberries & Goodwood cream  
*milk*