



## COMMANDING OFFICERS' TABLE

FRIDAY 18 SEPTEMBER 2026

### BREAKFAST

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

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

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

## **LUNCH**

### **Canapés**

### **Starters**

Crispy tofu and avocado cocktail, Chinese cabbage, soured cherry tomatoes  
chipotle mayonnaise (ve)

Trio of home cured Chalk-stream trout, saffron potato, pink onion and chive salad  
brown bread and butter gateaux, lemon gel and zest

Local venison salami, caramelised fig and whipped goats cheese tart, fig balsamic, baby watercress

### **Main Courses**

Lentil, sweet potato, red pepper and feta tart, pink onions, tenderstem broccoli  
micro basil, dressed leaves (ve)

Grilled hake, spinach potato, smoky chorizo, chickpea and carrot stew, coriander oil

Braised shin of beef cheek and parsley roulade, red wine sauce, boulangère potato  
roasted vegetables, maple glazed parsnip and puree

### **Puddings**

Clementine mousse, orange scented custard, clementine gel, sherbet (ve)

Chocolate and caramel jewel, caramel sauce, honeycomb, chocolate tuille

Apple and blackberry crumble tart, English custard

## **CHEESE COURSE**

Goodwood Estate and local cheeses, water biscuits, grapes, fruit chutney

## **PETIT FOURS**

## **AFTERNOON TEA**

Sandwiches

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies