



## **OFFICERS' CLUB**

SUNDAY 20 SEPTEMBER 2026

### **BREAKFAST**

Brioche roll, sausage patty, potato and mozzarella rosti, tomato chutney, rocket (ve)

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

Warm soft batch roll, smoked bacon, rocket, tomato chutney

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

## **LUNCH**

### **Starters**

Pea and mint risotto ball, crushed pea pesto, mint oil, baby basil  
black leaf tuille with saffron aioli (ve)

Chicken liver parfait, spiced apple and pear chutney, focaccia crisp, baby apple  
black garlic and thyme gel

### **Main Courses**

Autumnal squash pithivier, celeriac puree, baby vegetables, chive oil  
pea shoot tendrils (ve)

Roast loin of local venison, blackberry and red wine reduction, bubble and squeak bon bon  
celeriace puree, charred baby leeks

### **Pudding**

Apple and cherry doughnut, sour cherry gel, caramelised apple puree, green apple tuille biscuit (ve)

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

## **AFTERNOON TEA**

### **Sandwiches**

Warm fruit scones, strawberry preserve, clotted cream

### **Teatime fancies**