



MOSS PAVILIONS

THURSDAY 9 JULY 2026

BREAKFAST

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

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

Danish pastries (ve)

Biscoff and toffee muffin (ve)

Alpro yoghurt and berry granola pots, blueberry coulis (ve)



LUNCH

Starters

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

Mille-Feuille of Chalk-stream trout, avocado, compressed cucumber, beetroot gravadlax
potato, citrus gel

Main Courses

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

Pork fillet wrapped in pancetta, Stornoway black pudding and apple chutney croquette
potato gratin, summer peas, baby carrots, cider cream sauce

Puddings

Chocolate and caramel jewel, caramel sauce, honeycomb, chocolate tuille (ve)

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

AFTERNOON CAKES

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies