



THE GOODWOOD MESS

SATURDAY 19 SEPTEMBER 2026

BREAKFAST

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

Warm soft batch roll, smoked bacon and tomato chutney

Biscoff and toffee muffin (ve)

Plant based Danish pastries (ve)

Natural yoghurt and berry granola pot, blueberry coulis

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

LUNCH

Local breads, butter, oils

Spinach and feta falafel, humus with chickpea and sumac seasoning, grilled halloumi, marinated vegetables, pitta bread (ve)

Continental meats, venison salami, chorizo, smoked ham, mixed olives

Goodwood Estate and local cheese, scotch egg, hand raised pes, piccalilli and fruit chutney

Poached side of Chalk-stream trout, samphire, citrus crème fraiche, fresh lemons

Prawns and crayfish, shredded iceberg, fresh lemons
lime mayonnaise; Marie Rose; lemon and dill mayonnaise

Cheddar cheese and spring onion, local watercress

Crispy cauliflower wings, sweet chilli sauce (ve)

Jerk chicken thigh, coriander, spring onions and red chillies, rice and peas

Braised lamb shoulder and herb roulade, red wine reduction
roasted new potatoes with rock salt and cracked black pepper

Salads

Baby gem wedge with plum tomato, cucumber and pickled red onions, pomegranate molasses (ve)

Red cabbage slaw with chilli and ginger dressing (ve)

Caramelised beetroot, pear and sweet potato salad, feta and yoghurt (ve)

Bulgur wheat, artichoke, basil and sunflower seed salad, basil dressing (ve)

Puddings

Classic British miniature desserts

Chocolate tart, pouring cream

AFTERNOON TEA

Sandwiches

A selection of warm venison and plant-based rolls and mini pies

Freshly baked scones, strawberry jam, clotted cream

Mini classic cakes