



**MOSS**

**SUNDAY 12 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**

### **Chef's Table**

Flavoured focaccia breads, butter and dipping oil

#### **Mezze platter**

mixed falafel, hummus, plant-based lamb samosa, grilled halloumi, marinated vegetables, pitta breads

Homemade Molcomb Blue and broccoli tart, local watercress salad

Crayfish and cold-water prawns, yuzu mayonnaise and sriracha

#### **Ploughman's board**

English cheddar and smoked gammon loin, scotch egg and pork pies, pickles and apple chutney

Coronation chicken with apricots, coriander rice, lime mayonnaise

### **Mini bowls**

Roasted cauliflower and cheese croquette, cheese sauce, wild rocket (ve)

Lamb kofta, savoury tabbouleh, mint yoghurt dressing



## **Salads**

Baby gem wedge with plum tomatoes, cucumber, pickled red onions  
pomegranate molasses

Red cabbage slaw with chilli and ginger dressing

Caramelised beetroot, pear and sweet potato salad with feta and yoghurt dressing

Penne pasta with summer peas and beans, pea shoot pesto, lemon oil

## **Puddings**

Classic British miniature desserts

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

## **AFTERNOON CAKES**

Freshly baked scones, strawberry jam and cream

Mini classic cakes