



OFFICERS' CLUB

SATURDAY 19 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

Beetroot tart, plant based blue cheese, gooseberry chutney, smoked oil, red vein sorrel (ve)

Marbled game, thyme and cranberry terrine, toasted brioche, wholegrain mustard mayonnaise
fig jam, baby leaves

Main Courses

Plant-based shepherds pie, mashed potato, spiced carrot puree, peas and beans
pea shoots, gravy (ve)

Sussex chicken roulade with mushroom and tarragon farce, truffle mashed potato
tenderstem broccoli, carrot puree, chicken sauce

Pudding

Banoffee tart, toffee sauce, banana chips, honeycomb (ve)

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

AFTERNOON TEA

Sandwiches

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies