



BARRACKS

SAMPLE MENU 2026

BRUNCH

Pastel de nata

Apple and oat muffin with yoghurt frosting (vg)

Danish pastries (vg)

Fruit salad (vg)

Granola and flavoured yoghurts (v)(vg)

maple syrup, honey, dried fruit, seeds,

berry compote

Toast with butter and conserves (v)(vg)

Breakfast Rolls

Smoked back bacon, tomato chutney, rocket, brioche bap

Goodwood Estate sausage patty, caramelised onion chutney, rocket, brioche bap

Field mushroom, cheese, rocket, brioche bap (vg)

Egg Station

Plant based scramble (vg) with a choice of toppings

Omelette (v) with the choice of fillings

Sautéed mushroom (vg)

Plum tomato (vg)

Red onion (vg)

Mixed pepper (vg)

Honey roast ham

Local mature Cheddar cheese (v)

Plant based grated cheese (vg)

Crumbled feta (vg)

Pancake and Waffle Station

Warm pancake and waffles

with a selection of toppings:

Fresh berries (vg)

Berry compote (vg)

Crème fraîche (v)

Plant based yoghurt (vg)

Greek yoghurt (v)

Goodwood Estate cream (v)

Maple syrup (vg)

Smoked streaky bacon

Bagel Board

Selection of warm bagels with the choice of fillings: (vg)

Smoked chalk stream trout

Selection of continental meats

Halloumi (v)

Sliced cucumber (vg)

Baby gem lettuce (vg)

Sliced radish (vg)

Sliced tomato (vg)

Olives and capers (vg)

Lemon wedges (vg)

Chilli jam (vg)

Guacamole (vg)

Chive cream cheese (vg)

AFTERNOON CAKES

Freshly baked fruit and plain scones, strawberry jam, clotted cream

Mini classic cakes