



## THE GOODWOOD MESS

FRIDAY 18 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 cheeses, scotch egg, hand raised pes, piccalilli and fruit chutney

Flaked hot smoked Chalk-stream trout, peas, beans, cherry tomatoes, pea shoot and mint pesto

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

Cheddar cheese and spring onion, local watercress

Plant based Roscoff onion tart tatin, grilled feta (ve)

Lemon and thyme chicken in cream sauce, warm new potatoes

Goodwood Estate venison chilli con carne with boiled rice, tortilla chips, sour cream

## **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

Treacle tart, orange gel

## **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