



OFFICERS CLUB SAMPLE MENU 2026

BREAKFAST

Goodwood Estate sausage, back bacon, scrambled egg, black pudding, plum tomato,
field mushroom, potato fritter, baked beans

Smoked bacon, tomato chutney, sun blushed tomato focaccia roll

Plant based bacon, chestnut mushroom, potato fritter, slow roast plum tomato,
sautéed spinach, plant-based scramble, baked beans (vg)

Halloumi rashers, rocket, tomato chutney, brioche bun (vg)

LUNCH

Starters

Smoked duck, chicken and cranberry terrine, pickled wild mushrooms, porcini and
Parmesan slaw, mustard mayonnaise

Marinated Nutbourne tomato, houmous, olive ciabatta crisp, toasted chickpea crumb,
basil scented rapeseed oil (vg)

Main Courses

Local lamb rump, confit lamb fondant, sweet potato purée, cabbage parcel, lamb gravy,
mint sauce

Spiced summer squash and vegetable Wellington, celeriac and juniper purée,
sweet potato pearls, peas, baby leek (vg)

Pudding

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

Black forest gâteau, black cherry coulis, chocolate shavings (vg)

AFTERNOON TEA

Sandwiches

Freshly baked scones, strawberry jam, clotted cream

Mini classic cakes