



FARMER, BUTCHER, CHEF SAMPLE MENU 2026

BREAKFAST

Served from the buffet

Selection of pastries

Carrot, chia and maple muffins

Sussex berries, yoghurt and granola

Pineapple and watermelon

From our kitchen

Farmer Butcher classic breakfast, Goodwood Estate farm bacon and sausage,
free range eggs, black pudding, grilled tomato, field mushroom, hash brown

Vegan sausage, grilled plum tomato, greens, baked beans, wild mushroom, hash brown,
scrambled tofu (vg)

Oak smoked salmon, toasted sourdough, black pepper and lemon cream cheese,
poached egg, smashed avocado, tomatoes

Goodwood Estate farm bap

Pork and leek bap

LUNCH

Starters

Cured Salmon, elderflower, samphire

Pressed beef short rib, horseradish, watercress

Heritage beetroots, blackberries, levin down

Main courses

Pork rump, cauliflower, glazed turnip, padron

Sea bass, leek, carrot, dill

Courgette, tempura flower, medames, puffed rice

Puddings

Triple chocolate, caramel, croissant ice cream, white chocolate crumb

Eton mess, summer berries, meringue

Goodwood Estate cheeses, crackers, apple chutney

AFTERNOON TEA

Sandwiches

Goodwood Estate farm sliced beef, rocket, horseradish

South Coast smoked salmon, dill cream, cucumber

Coronation smashed chickpea, baby gem lettuce, sultanas, mango (vg)

Cakes and Scones

Fruit and plain scones, jam and clotted cream

Strawberry and vanilla Battenberg

Lemon drizzle fingers

Chocolate delice, white chocolate feuilletine, black cherry