



## **THE GOODWOOD MESS SAMPLE MENU 2026**

### **FRIDAY AND SATURDAY ONLY**

#### **BREAKFAST**

Smoked bacon, tomato chutney, sun blushed tomato focaccia roll

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

Pastel de nata

Danish pastries

Apple and oat muffin, yoghurt frosting (vg)

Natural yoghurt and berry granola pot, blueberry coulis

Plant based yoghurt and berry granola pot, blueberry coulis (vg)

## **LUNCH**

Local breads, butter, oils

Continental meats and local cheese, salami, chorizo, prosciutto, mixed olives

Goodwood Estate and local cheese, maple glazed ham, scotch egg, hand raised pies,  
piccalilli, apple chutney

Hand carved gravadlax and chalk stream trout platter, prawns and crayfish,  
baby gem wedges, fresh lemons, watercress mayonnaise, Marie Rose sauce,  
lemon and dill mayonnaise

Confit pulled harissa lamb shoulder, lemon and oregano dressing, warm pitta breads

Chargrilled chicken thigh, Mediterranean inspired couscous

Pulled green jackfruit, red pepper houmous, lemon and oregano dressing,  
warm pitta breads (vg)

Cheddar cheese and caramelised onion tart (v)

Roasted red pepper tart (vg)

## **Salads**

Mixed salad greens, plum tomatoes, cucumber, red peppers, ranch dressing (vg)

Spicy chipotle potato salad, charred corn, chives (vg)

Orzo pasta salad, mixed peppers, red pepper pesto dressing (vg)

Traditional coleslaw, chives (vg)

## **Puddings**

Miniature desserts from British classics

Black forest gateau (vg)

Rich chocolate tart (vg)

Goodwood Estate cream, berry compote

## **AFTERNOON TEA**

Sandwiches

A selection of warm sausage rolls and miniature pies

Freshly baked scones, strawberry jam, clotted cream

Mini classic cakes



## **THE GOODWOOD MESS SAMPLE MENU 2026**

### **SUNDAY ONLY**

#### **BREAKFAST**

Smoked bacon, tomato chutney, sun blushed tomato focaccia roll

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

Pastel de nata

Danish pastries

Apple and oat muffin, yoghurt frosting (vg)

Natural yoghurt and berry granola pot, blueberry coulis

Plant based yoghurt and berry granola pot, blueberry coulis (vg)

## **LUNCH**

Local breads, butter, oils

Continental meats and local cheese, salami, chorizo, prosciutto, mixed olives

Goodwood Estate and local cheese, maple glazed ham, scotch egg, hand raised pies,  
piccalilli, apple chutney

Hand carved gravadlax and chalk stream trout platter, prawns and crayfish,  
baby gem wedges, fresh lemons, watercress mayonnaise, Marie Rose sauce,  
lemon and dill mayonnaise

Confit pulled harissa lamb shoulder, lemon and oregano dressing, warm pitta breads

Chargrilled chicken thigh, Mediterranean inspired couscous

Pulled green jackfruit, red pepper houmous, lemon and oregano dressing,  
warm pitta breads (vg)

Cheddar cheese and caramelised onion tart (v)

Roasted red pepper tart (vg)

## **Salads**

Mixed salad greens, plum tomatoes, cucumber, red peppers, ranch dressing (vg)

Spicy chipotle potato salad, charred corn, chives (vg)

Orzo pasta salad, mixed peppers, red pepper pesto dressing (vg)

Traditional coleslaw, chives (vg)

## **Puddings**

Miniature desserts from British classics

Black forest gateau (vg)

Rich chocolate tart (vg)

Goodwood Estate cream, berry compote

## **AFTERNOON CAKES**

Freshly baked scones, strawberry jam, clotted cream

Mini classic cakes