



MOSS PAVILIONS

FRIDAY 10 JULY 2026

BREAKFAST

Brioche roll, sausage patty, potato and mozzarella rosti, tomato chutney, rocket (ve)

Warm soft batch roll, smoked bacon, rocket, tomato chutney

Danish pastries (ve)

Biscoff and toffee muffin (ve)

Alpro yoghurt and berry granola pots, blueberry coulis (ve)



LUNCH

Starters

Beetroot tart, plant based blue cheese, gooseberry chutney, smoked oil, red vein sorrel(ve)

Coronation chicken with golden raisins, curry mayonnaise, tomato, mango, chilli and coriander salsa

Main Courses

Salt baked celeriac steak, miso glaze, spinach mash, sauteed wild mushrooms
pesto cream sauce (ve)

Local venison loin, preserved lemon and fresh herb potato press, baby carrots, charred shallots
red wine sauce

Puddings

Strawberry and cream bubble. Strawberry and vanilla gel, marinated strawberries, sherbet (ve)

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

AFTERNOON CAKES

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies