



## **MOSS PAVILIONS**

SATURDAY 11 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**

Plant based whipped burrata, caramelised figs, baby watercress, toasted pumpkin seeds  
pear gel, melba toast (ve)

Local venison salami, caramelised fig and whipped goats cheese tart, fig balsamic  
baby watercress

### **Main Courses**

Summer squash pithivier, celeriac puree, baby vegetables, chive oil  
pea shoot tendrils (ve)

Duo of local lamb, herb crusted rump, lamb chop, salsa Verde, minted crushed new potatoes  
tenderstem broccoli, lamb and red currant sauce

### **Puddings**

Chocolate and raspberry mirror tart, raspberry sauce, fresh raspberries (ve)

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

## **AFTERNOON CAKES**

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies