



OFFICERS' CLUB

FRIDAY 18 SEPTEMBER 2026

BREAKFAST

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

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

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

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

LUNCH

Starters

Crispy tofu and avocado cocktail, Chinese cabbage, soured cherry tomatoes
chipotle mayonnaise (ve)

Trio of home cured Chalk-stream trout, saffron potato, pink onion and chive salad
brown bread and butter gateaux, lemon gel and zest

Main Courses

Lentil, sweet potato, red pepper and feta tart, pink onions, tenderstem broccoli
micro basil, dressed leaves (ve)

Braised shin of beef cheek and parsley roulade, red wine sauce, boulangère potato
roasted vegetables, maple glazed parsnip and puree

Pudding

Clementine mousse, orange scented custard, clementine gel, sherbet (ve)

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

AFTERNOON TEA

Sandwiches

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies