



COMMANDING OFFICERS' TABLE

SAMPLE MENU 2026

BREAKFAST

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

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

Continental board, warm ciabatta bread, unsalted butter, salami, shaved smoked ham,
smoked Alsace bacon, sliced Emmental, provolone, croissant, jam

LUNCH

Canapés

Starters

Airdried red wine bresaola, blackcurrant, ricotta, baby wild rocket

Hot smoked chalk stream trout roulade, cucumber and dill jelly, fennel slaw, lemon gel

Tahini charred broccoli, toasted corn, feta, pickled carrot, frisée, cured tomato,
black lime dust (vg)

Main courses

Sussex-bred chicken Wellington, fondant potato, cheese topped broccoli,
maple roasted carrot, chicken gravy

Plaice fillet, prawns, lemon and herb crumb, seaweed and potato terrine,
samphire with baby clams, split white wine sauce

Maple and miso roast kohlrabi steak, Pont Neuf potato, grilled spring onion, plum tomato,
caramelised onion purée (vg)

Puddings

Lemon and elderflower tart, meringue pearls, lemon syrup (vg)

Chocolate and honeycomb finger, toffee sauce, whipped cream (vg)

Coconut and pineapple slice, pineapple salsa (vg)

Cheese course

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

Petit fours

AFTERNOON TEA

Sandwiches

Freshly baked scones, strawberry jam, clotted cream

Mini classic cakes