



## **MOSS PAVILIONS**

SUNDAY 12 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**

Pea and mint risotto ball, crushed pea pesto, mint oil, baby basil  
black leaf tuille with saffron aioli (ve)

Crayfish, prawn and hot smoked trout mousse, lemon and dill pinwheel  
Marie Rose dressing, cucumber, leek and spring onion salad

### **Main Courses**

Crispy coated cauliflower steak, caramelised cauliflower puree  
giant cous cous with pomegranate and herbs, crispy kale, lemon oil (ve)

Chicken and morel mushroom Wellington, truffle mash, roasted carrot, tenderstem broccoli  
chicken sauce

### **Puddings**

Strawberry crème brûlée mousse, fresh strawberries, strawberry gel, biscuit crumb (ve)

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

## **AFTERNOON CAKES**

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies