



HORSEWALK
ALL DAY BRASSERIE

2018 QGF SAMPLE MENU

STARTERS

HAM HOCK TERRINE
pickled vegetables and mustard

CURED SALMON
crisp fennel salad, avocado purée, citrus segments
and caviar dressing

TRUFFLED BALLOTINE OF CHICKEN
pickled wild mushrooms and pea shoots

PEA PANNA COTTA
shaved heritage carrots and orange dressing

MAIN COURSES

MARINATED BAVETTE STEAK
wild rocket, confit tomatoes,
rosemary and garlic potatoes, Parmesan cream

**WILD MUSHROOM
AND RICOTTA RAVIOLI**
charred stem broccoli and Parmesan velouté

PAVÉ OF COD
English pea purée, semi dried tomato, new potatoes
and warm tartar sauce

DUCK BREAST
honey, caraway, beetroot and grapefruit salad

PUDDINGS

**CHOCOLATE AND SALTED
CARAMEL TART**
hazelnut crumb

ETON MESS
meringue, Greek yoghurt and berry compote

LEMON AND THYME MERINGUE PIE
limoncello sorbet

**GOODWOOD ESTATE
AND LOCAL CHEESES**
quince jelly, crackers and grapes

£6.00 supplementary charge
£12.00 as an additional course



Please note that we are still in the planning stages of the Goodwood Racecourse 2018, so the restaurant concept and menu may still be subject to change.