

S A M P L E



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THE FINAL FURLONG 2022

STARTERS

GIN CURED SALMON

Lemon tonic gel, pickled cucumber, dill mayonnaise
black treacle bread

NUTBOURNE TOMATOES, CHARRED SHALLOT PETALS

Pickled cucumber
baby beetroot, dill salad (v)

MAIN COURSES

GOODWOOD ESTATE BEEF

Beef cheek croquette, truffle mash, shallot puree, spring onion and baby carrots
bone marrow and tarragon crumb

CREAMED SUSSEX MUSHROOMS

Broad beans, pea puree, runner beans, peas,
lemon and potato pressing, dill oil (v)

PUDDINGS

CHOCOLATE AND HAZELNUT ROCHER

Chocolate sauce

COCONUT AND PASSIONFRUIT PANNA COTTA (v)

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

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AFTERNOON TEA

SANDWICHES

Free range egg mayonnaise

Smoked salmon and lemon mayonnaise

Coronation chicken

Cucumber and cream cheese

SCONES

Freshly baked sultana scones

strawberry jam and clotted cream

CAKES

Battenberg

Peach Melba

Salted caramel choux

Lemon drizzle

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