



BOXES

FRIDAY 5 JUNE 2026

CANAPES ON ARRIVAL

CHEFS TABLE

Flavoured focaccia breads
butter and dipping oil

Continental meat board
venison salami, chorizo and English ham, local cheese, pickles and chutney

Korean chicken skewers
peppered rice

Flaked hot smoked Chalk-stream trout
celeriac remoulade with horseradish and dill

Burrata
roasted courgettes, mixed olives, confit cherry tomatoes, toasted croutes, balsamic glaze

Homemade English cheddar and spring onion quiche
local watercress salad



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

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.

MINI BOWLS

Goodwood Estate naked smashed burger
tomato and chilli jam, micro watercress

Beetroot falafel
sour cream and chive

SALADS

Baby gem wedge, plum tomatoes, cucumber, pickled red onions
pomegranate molasses (ve)

Red cabbage slaw, chilli and ginger dressing (ve)

Caramelised beetroot, pear and sweet potato salad
feta and yoghurt dressing

Tabbouleh
harissa, spinach

PUDDINGS

Classic British miniature desserts



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