



BAR & GRILL

CHRISTMAS EVE DINNER MENU

STARTERS

Spiced Parsnip Soup

Picked Chervil, Parsnip Crisps, Chervil Oil

Smoked Mackerel Fillet

Wholegrain & Mackerel Pate, Spring Onion, Lemon Puree, Melba Toast

Slow Cooked Pork Belly

Squash Puree, Watercress, Pork Crunch

MAINS

Goodwood Beef Wellington

Creamed Potato, Braised Red Cabbage, Fine Beans, Red Wine Sauce

Pan Seared Chalkstream Trout

Carrot Remoulade, Sprouting Broccoli, Lemon Beurre Blanc

Spiced Aubergine

Sun Dried Tomato, Bulgar Wheat, Sprouting Broccoli, Seed Granola

PUDDINGS

Lemon Curd Tart

Torched Meringue, Vanilla Ice Cream

Caramelised Pear

Caramel Tofu Mousse, Lime Pickled Pear, Pear Sorbet


Molecomb Blue Cheese Plate

Goodwood Blue Cheese, Caramelised Onion Chutney, Crisp Bread

 Vegetarian

 Goodwood Beef

 Goodwood Lamb

 From the Goodwood Health Programme, specifically designed to support gut health

 Vegan

 Goodwood Pork

 Goodwood Dairy

Foods described within this menu may contain nuts, derivatives of nuts, or other allergens. If you suffer from an allergy or food intolerance, please inform a member of the team.

WINES

WHITE	175ml	250ml	Bottle
Encantador Chardonnay Airen, Spain	9.00	13.00	30.00
Novita, Pinot Grigio Venezie, Italy	10.00	14.00	31.00
Swartland Sauvignon Blanc Western Cape, South Africa	12.00	17.00	33.00
Mesta, Verdejo, Do Ucles Castile, Spain			36.00
Saint Clair Origin Sauvignon Blanc Marlborough, New Zealand			50.00
RED	175ml	250ml	Bottle
Antina Cabernet Sauvignon Tempranillo, Spain	9.00	13.00	30.00
Swartland Winery Merlot Western Cape, South Africa	12.00	17.00	33.00
Alto Molino Malbec Cafayate, Argentina	12.00	17.00	44.00
Sacchetto Vini, Pinot Nero Trevenezie, Italy			38.00
Bodegas Ondarre Rioja Reserve Tempranillo, Spain			51.00
ROSÉ	175ml	250ml	Bottle
Chateau De Campuget Vin De Pays Du Gard, France	10.00	15.00	32.00
The Pale, Rosé by Sacha Lichine Vin De Pays Du Var, France			45.00
CHAMPAGNE		125ml	Bottle
Veuve Clicquot, Brut Yellow Label Reims, France Nv		17.00	89.00
Veuve Clicquot Rose Reims, France Nv			115.00
SPARKLING WINE		125ml	Bottle
Sacchetto Vini, Prosecco Venezie, Italy		11.00	47.00
Ridgeview Bloomsbury Ditchling, Sussex, England		15.00	72.00

All wines listed by the glass are available to be served at 125ml.

Wines on this list may contain sulphites, egg or milk products.
Please ask a member of staff should you require guidance.



BAR & GRILL

CHRISTMAS DAY LUNCH MENU

STARTERS

Confit Duck Leg Croquette

Plum Sauce, Radish, Spring Onion

Warmed Scottish Smoked Salmon

Horseradish Crème Fraiche, Pickled Beetroot

Maple Roasted Fig

Rocket, Pomegranate Molasses, Fresh Pear, Pine Nut

MAINS

All Served with Bowls of Thyme Roasted Potatoes, Glazed Chantennay Carrots, Brussel Sprouts, Maple Roast Parsnip & Savoy Cabbage

Roast Turkey Breast & Pigs in Blankets

Fillet Of South Coast Cod

Lentil & Chestnut Wellington

PUDDINGS

Christmas Pudding

Brandy Custard, Cranberry Compote

Dark Chocolate Tart

Chocolate Mousse, Crystallised Chocolate, Cherry Compote & Ice Cream


Charlton Cheese Plate

Goodwood's Cheddar Style Cheese, Ale Chutney, Crisp Bread

 Vegetarian

 Goodwood Beef

 Goodwood Lamb

 From the Goodwood Health Programme, specifically designed to support gut health

 Vegan

 Goodwood Pork

 Goodwood Dairy

Foods described within this menu may contain nuts, derivatives of nuts, or other allergens. If you suffer from an allergy or food intolerance, please inform a member of the team.

WINES

WHITE	175ml	250ml	Bottle
Encantador Chardonnay Airen, Spain	9.00	13.00	30.00
Novita, Pinot Grigio Venezie, Italy	10.00	14.00	31.00
Swartland Sauvignon Blanc Western Cape, South Africa	12.00	17.00	33.00
Mesta, Verdejo, Do Ucles Castile, Spain			36.00
Saint Clair Origin Sauvignon Blanc Marlborough, New Zealand			50.00
RED	175ml	250ml	Bottle
Antina Cabernet Sauvignon Tempranillo, Spain	9.00	13.00	30.00
Swartland Winery Merlot Western Cape, South Africa	12.00	17.00	33.00
Alto Molino Malbec Cafayate, Argentina	12.00	17.00	44.00
Sacchetto Vini, Pinot Nero Trevenezie, Italy			38.00
Bodegas Ondarre Rioja Reserve Tempranillo, Spain			51.00
ROSÉ	175ml	250ml	Bottle
Chateau De Campuget Vin De Pays Du Gard, France	10.00	15.00	32.00
The Pale, Rosé by Sacha Lichine Vin De Pays Du Var, France			45.00
CHAMPAGNE		125ml	Bottle
Veuve Clicquot, Brut Yellow Label Reims, France Nv		17.00	89.00
Veuve Clicquot Rose Reims, France Nv			115.00
SPARKLING WINE		125ml	Bottle
Sacchetto Vini, Prosecco Venezie, Italy		11.00	47.00
Ridgeview Bloomsbury Ditchling, Sussex, England		15.00	72.00

All wines listed by the glass are available to be served at 125ml.

Wines on this list may contain sulphites, egg or milk products.
Please ask a member of staff should you require guidance.



BAR & GRILL

CHRISTMAS EVENING BUFFET MENU


Selection Of Breads, Chutneys & Pickles

Selection Of Sliced Meats

Carved Ham 


Salt Beef 

Sliced Turkey

Estate Sausage Roll 

Gravadlax Salmon, Sour Cream & Chives


Goodwood Cheese Board 

Charlton And Onion Tart 

Marinated Potato & Tarragon Salad 

Sweet Potato & Spinach Falafel 

Festive Raw Slaw 

Mixed Baby Leaves 

Sprout Top, Kale & Chestnut Tabouleh 

Mince Pies

Christmas Cake

 Vegetarian


 Goodwood Beef

 Goodwood Lamb

 Vegan

 Goodwood Pork

 Goodwood Dairy

 From the Goodwood Health Programme, specifically designed to support gut health

Foods described within this menu may contain nuts, derivatives of nuts, or other allergens. If you suffer from an allergy or food intolerance, please inform a member of the team.

An optional 10% service charge will be added to your bill when dining in the main restaurant or on the main restaurant patio.

WINES

WHITE	175ml	250ml	Bottle
Encantador Chardonnay Airen, Spain	9.00	13.00	30.00
Novita, Pinot Grigio Venezie, Italy	10.00	14.00	31.00
Swartland Sauvignon Blanc Western Cape, South Africa	12.00	17.00	33.00
Mesta, Verdejo, Do Ucles Castile, Spain			36.00
Saint Clair Origin Sauvignon Blanc Marlborough, New Zealand			50.00
RED	175ml	250ml	Bottle
Antina Cabernet Sauvignon Tempranillo, Spain	9.00	13.00	30.00
Swartland Winery Merlot Western Cape, South Africa	12.00	17.00	33.00
Alto Molino Malbec Cafayate, Argentina	12.00	17.00	44.00
Sacchetto Vini, Pinot Nero Trevenezie, Italy			38.00
Bodegas Ondarre Rioja Reserve Tempranillo, Spain			51.00
ROSÉ	175ml	250ml	Bottle
Chateau De Campuget Vin De Pays Du Gard, France	10.00	15.00	32.00
The Pale, Rosé by Sacha Lichine Vin De Pays Du Var, France			45.00
CHAMPAGNE		125ml	Bottle
Veuve Clicquot, Brut Yellow Label Reims, France Nv		17.00	89.00
Veuve Clicquot Rose Reims, France Nv			115.00
SPARKLING WINE		125ml	Bottle
Sacchetto Vini, Prosecco Venezie, Italy		11.00	47.00
Ridgeview Bloomsbury Ditchling, Sussex, England		15.00	72.00

All wines listed by the glass are available to be served at 125ml.

Wines on this list may contain sulphites, egg or milk products.
Please ask a member of staff should you require guidance.



BAR&GRILL

BOXING DAY BRUNCH MENU

SERVED FROM 11AM UNTIL 2PM

All Day Breakfast Baguette 

Bacon, Sausage & Fried Egg

American Pancakes 

Bacon And Maple Syrup

Classic Eggs Benedict 

Goodwood Ham

Smoked Salmon

Scrambled Egg with Toast

Goodwood Sausage & Egg Muffin 

Hand Pressed Sausage Patty with Applewood Cheese

Smashed Avocado 

Poached Eggs on Toasted Rye

Loaded Hash Brown Bites 

Cheese, Jalapeno, Avocado & Sour Cream

Warm Cheese & Tomato Croissant 

Carlton & Goodwood Ham Toastie  

Sliced Ham & Cheese Plate

Minces Pies


Winter Fruit Compote

Fresh Yoghurt & Granola

 Vegetarian

 Goodwood Beef

 Goodwood Lamb

 From the Goodwood Health Programme, specifically designed to support gut health

 Vegan

 Goodwood Pork

 Goodwood Dairy

Foods described within this menu may contain nuts, derivatives of nuts, or other allergens. If you suffer from an allergy or food intolerance, please inform a member of the team.



BAR & GRILL

BOXING DAY DINNER MENU

STARTERS

Beetroot, Fennel & Apple Salad

Roasted Baby Beet, Beetroot Puree, Compressed Fennel, Fresh Apple, Dill

Smoked Salmon Terrine

Cream Cheese, Preserved Lemon, Goodwood Gin, Spring Onion, Frisee

Confit Chicken & Celery Ballotine

Sage & Onion Crunch, Pickled Celery, Bitter Leaf

MAINS

Slow Cooked Collar of Goodwood Pork

Root Vegetable Pressing, Tenderstem, Green Peppercorn Sauce

Pan Roasted Sea Bass

Crushed Jerusalem Artichoke, Pickled Cucumber, Samphire, Shellfish Sauce

Sauteed Gnocchi

Roasted Squash, Pumpkin Puree, Multi Seed Granola

PUDDINGS

Caramelised Rice Pudding

Shaved Coconut, Mango Sorbet, Mango & Lime Zest

Apple Tart Fine

Salted Caramel, Apple Crisp & Vanilla Ice Cream

Levin Down Cheese Plate

Goodwood Brie Style Cheese, Ale Chutney, Crisp Bread

 Vegetarian

 Goodwood Beef

 Goodwood Lamb

 From the Goodwood Health Programme, specifically designed to support gut health

 Vegan

 Goodwood Pork

 Goodwood Dairy

Foods described within this menu may contain nuts, derivatives of nuts, or other allergens. If you suffer from an allergy or food intolerance, please inform a member of the team.

An optional 10% service charge will be added to your bill when dining in the main restaurant or on the main restaurant patio.

WINES

WHITE	175ml	250ml	Bottle
Encantador Chardonnay Airen, Spain	9.00	13.00	30.00
Novita, Pinot Grigio Venezie, Italy	10.00	14.00	31.00
Swartland Sauvignon Blanc Western Cape, South Africa	12.00	17.00	33.00
Mesta, Verdejo, Do Ucles Castile, Spain			36.00
Saint Clair Origin Sauvignon Blanc Marlborough, New Zealand			50.00
RED	175ml	250ml	Bottle
Antina Cabernet Sauvignon Tempranillo, Spain	9.00	13.00	30.00
Swartland Winery Merlot Western Cape, South Africa	12.00	17.00	33.00
Alto Molino Malbec Cafayate, Argentina	12.00	17.00	44.00
Sacchetto Vini, Pinot Nero Trevenezie, Italy			38.00
Bodegas Ondarre Rioja Reserve Tempranillo, Spain			51.00
ROSÉ	175ml	250ml	Bottle
Chateau De Campuget Vin De Pays Du Gard, France	10.00	15.00	32.00
The Pale, Rosé by Sacha Lichine Vin De Pays Du Var, France			45.00
CHAMPAGNE		125ml	Bottle
Veuve Clicquot, Brut Yellow Label Reims, France Nv		17.00	89.00
Veuve Clicquot Rose Reims, France Nv			115.00
SPARKLING WINE		125ml	Bottle
Sacchetto Vini, Prosecco Venezie, Italy		11.00	47.00
Ridgeview Bloomsbury Ditchling, Sussex, England		15.00	72.00

All wines listed by the glass are available to be served at 125ml.

Wines on this list may contain sulphites, egg or milk products.
Please ask a member of staff should you require guidance.