



GOODWOOD HOUSE

Autumn and Winter

STARTERS

GAME TERRINE

Brioche, fig and onion chutney

CURED HALIBUT

Watermelon radish, compressed cucumber,
blood orange and beetroot gel

SMOKED SALMON

Wasabi emulsion, dill gel and rye croûtes

SCALLOPS

Cauliflower, sea herbs and bisque

LAMB NECK CROQUETTE

Whipped goats' cheese, apricot and curry leaf chutney

CRISPY PORK BELLY

Plum, fennel dill and mint salad

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If you suffer from an allergy or intolerance, please inform a member of staff
Menu options subject to change at the discretion of Goodwood House

MAINS

ESTATE SHORT RIB

Parsnip, glazed carrot and bone marrow pangritata

VENISON

Red cabbage, cherries and port

BEEF FILLET

Smoked potato and grogger glazed shallot

BRAISED LAMB SHOULDER

Pea puree, crispy bacon and puffed grains

SEA BASS

Glazed celeriac and brown shrimp beurre noisette

ROAST COD

Butternut squash, curried oil and crispy capers

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DESSERTS

SPICED PEAR AND GINGER ALMOND TART
Crème anglaise and vanilla ice cream

CHOCOLATE MOUSSE
Kirsch cherries and cocoa tuiles

APPLE TARTE TATIN
Toffee apple ice cream

MASCARPONE AND BLACKBERRY PAVE
Winter berry ice cream

BREAD AND BUTTER PUDDING
Marmalade ice cream

HAZELNUT PARFAIT
Caramel and almond

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