



COMMANDING OFFICERS' TABLE

FRIDAY 18 SEPTEMBER 2026

BREAKFAST

Plant based bacon, chestnut mushroom, potato fritter, slow roast plum tomato, sautéed spinach
plant based scramble, baked beans (ve)

Goodwood Estate sausage, back bacon, scrambled egg, black pudding, plum tomato
field mushroom, potato fritter, baked beans

Continental board, warm ciabatta bread, unsalted butter, salami, shaved smoked ham,
Parma ham, sliced Emmental, provolone, croissant, jam

LUNCH

Canapés

Crispy tofu and avocado cocktail, Chinese cabbage, soured cherry tomatoes
chipotle mayonnaise (ve)

Trio of home cured Chalk-stream trout, saffron potato, pink onion and chive salad
brown bread and butter gateaux, lemon gel and zest

Local venison salami, caramelised fig and whipped goats cheese tart, fig balsamic, baby watercress

Main Courses

Lentil, sweet potato, red pepper and feta tart, pink onions, tenderstem broccoli
micro basil, dressed leaves (ve)

Grilled hake, spinach potato, smoky chorizo, chickpea and carrot stew
coriander oil

Braised shin of beef, cheek and parsley roulade, red wine sauce, boulangère potato
roasted vegetables, maple glazed parsnip and puree

Puddings

Banoffee tart, toffee sauce, banana chips, honeycomb (ve)

Chocolate and caramel jewel, caramel sauce, honeycomb, chocolate tuille

Apple and blackberry crumble tart, English custard

Cheese Course

Goodwood Estate and local cheeses, water biscuits, grapes, fruit chutney

Petit Fours

AFTERNOON TEA

Sandwiches

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies