



COMMANDING OFFICERS' TABLE

SATURDAY 19 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

Starters

Beetroot tart, plant based blue cheese, gooseberry chutney, smoked oil, red vein sorrel (ve)

Crispy smoked trout and crayfish stick, yuzu and Goodwood honey mayonnaise

chickpea and potato salad, lemon gel and zest

Marbled game, thyme and cranberry terrine, toasted brioche, wholegrain mustard mayonnaise

fig jam, baby leaves

Main Courses

Plant-based shepherd's pie, topped with mash, spiced carrot puree, peas and beans

pea shoots, gravy (ve)

Pan fried sea bass, pea puree, lobster croquettes, charred broccoli and courgettes

Sussex chicken roulade with mushroom and tarragon farce, truffle potato mash

tenderstem broccoli, spiced carrot puree, chicken sauce

Puddings

Black forest gateaux, chocolate soil, cherry gel (ve) (ve)

Mixed berry pebble, berry compote, blueberry and vanilla gel, raspberry tuile (ve)

Sticky toffee pudding, butterscotch sauce

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