



COMMANDING OFFICERS' TABLE

SUNDAY 20 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

Arancino risotto ball, spiced red pepper puree, saffron aioli, micro basil cress (ve)

Mille-Feuille of Chalk-stream trout, avocado, compressed cucumber, beetroot gravadlax, potato,
citrus gel

Chicken liver parfait, spiced apple and pear chutney, focaccia crisp, baby apple
black garlic and thyme gel

Main Courses

Roasted butternut squash croustade, chive mash, celeriac puree, baby vegetables, chive oil
pea shoot tendrils (ve)

Pan seared cod, smoked paprika and Dijon crème fraiche, crisp potato cake, mulberry salsa

Roast loin of local venison, blackberry and red wine reduction, bubble and squeak bon bon
celeriace puree, charred baby leeks

Puddings

Chocolate and raspberry mirror tart, raspberry sauce, fresh raspberries (ve)

Lemon tart, fresh raspberries, raspberry coulis, sherbet

Rich chocolate fondant, chocolate sauce, clotted cream

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