



presented by **DUNLOP**

OFFICERS' CLUB

SATURDAY 19 SEPTEMBER 2026

BREAKFAST

Plant based sausage patty, Brioche roll, potato rosti, tomato chutney, rocket (ve)

Warm soft batch roll, smoked bacon, rocket, tomato chutney

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

LUNCH

Starters

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

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

fig jam, baby leaves

Main Courses

Plant-based shepherds pie, mashed potato, spiced carrot puree, peas and beans
pea shoots, gravy (ve)

Sussex chicken roulade with mushroom and tarragon farce, truffle mashed potato
tenderstem broccoli, spiced carrot puree, chicken sauce

Pudding

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

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

AFTERNOON TEA

Sandwiches

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies