



presented by **DUNLOP**

OFFICERS' CLUB

SUNDAY 20 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

Pea and mint risotto ball, crushed pea pesto, mint oil, baby basil
black leaf tuille with saffron aioli (ve)

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

Main Courses

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

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

Pudding

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

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

AFTERNOON TEA

Sandwiches

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies