



SALVADORI – CHEFS TABLE

FRIDAY 18 SEPTEMBER 2026

BREAKFAST

Served to the table

Goodwood Estate sausage, Nutbourne tomato, Cacklebean egg, homemade baked beans

English muffin

Roast field mushroom, brioche crumb, rich tomato sauce, chard

Both served with hollandaise, homemade HP, Colman's mustard, Heinz ketchup

Selection of pastries, breads, jams

From the buffet

Yoghurt and waffle station:

Vanilla, coconut, Greek yogurt

Clock House Farm Blackberry, apple compote

Wye Valley blueberries

Oakland strawberries

Caramel sauce, berry sauce

Toasted coconut

Oat crumble

Beni chocolate sprinkles

LUNCH

Artisan breads with whipped butter

Starters

Springfield chicken terrine, Bayonne ham, gooseberry chutney

Brassicas and heirloom carrots, pickled Clock House Farm blackberries, whipped tofu, sorrel (ve)

Bitter leaf salad

Main Course

Goodwood Estate shoulder of lamb, mint, capers, lemon

Salt baked celeriac and pomegranate dressing (ve)

Heritage carrots, parsley, orange, honey (ve)

Baby gem, autumn beans, shallots (ve)

Potato and seaweed terrine

Pudding

Goodwood Estate custard tart

Whole conference poached pear, Clock House Farm blackberry and apple salad (v/ve)

Beni's chocolate torte (v/ve)

CHEESE COURSE

Selection of Goodwood Estate cheese, chutney, oat cakes, leafy celery, apples, dried fruits

AFTERNOON TEA

Savoury

Finger sandwiches:

Coronation chicken

Egg mayonnaise with cress

Chalk-stream smoked trout with lemon

Cucumber, crackled black pepper, butter (ve)

Homemade “Ritz crackers”, with whipped Goodwood Estate cheese

Miniature Springfield chicken and ham pie

Egg white and chard pumpkin frittata

Sweet

Battenberg

Layered chocolate cake

Whole Victoria sponge cakes

Jam tarts

seasonal fruit preserves

Traditional plain and fruit scones, clotted cream, strawberry jam, damson and plum jam

Traditional plain and fruit scones, strawberry jam, damson and plum jam (ve)