



THE BARRACKS

SUNDAY 20 SEPTEMBER 2026

BRUNCH

Pastel de nata

Biscoff and toffee muffin (ve)

Danish pastries (ve)

Fruit salad (ve)

Granola and flavoured yoghurts (v)(ve)

maple syrup, honey, dried fruit, seeds, berry compote

Toast with butter and conserves (v)(ve)

Breakfast rolls

Warm soft batch rolls with choice of fillings:

Smoked back bacon, tomato chutney, rocket

Goodwood Estate sausage patty, caramelised onion chutney, rocket

Plant based brioche, field mushroom, cheese, rocket (ve)

Egg Station

Plant based scrambled eggs (ve) with choice of toppings

Omelette (v) cooked to order with the choice of fillings:

Sauteed mushrooms (ve)

Plum tomatoes (ve)

Red onions (ve)

Mixed Peppers (ve)

Honey roast ham

Local mature cheddar cheese

Plant based grated cheese (ve)

Crumbled feta (ve)

Pancake and Waffle Station

Choice of toppings:

Fresh berries (ve)

Berry compote (ve)

Crème fraîche (v)

Alpro & Greek yoghurt (v)(ve)

Goodwood Estate cream (v)

Maple syrup (ve)

Smoked streaky bacon

Bagel Board

Selection of warm bagels (ve)

Smoked Chalk-stream trout

Selection of continental meats

Halloumi (v)

Sliced cucumber, sliced radish, sliced tomato (ve)

Baby gem lettuce (ve)

Olives and capers (ve)

Lemon wedges (ve)

Chilli jam (ve)

Guacamole (ve)

Chive cream cheese (ve)

AFTERNOON TREATS

Freshly baked fruit and plain scones with strawberry jam and clotted cream

Homemade venison sausage roll

Cheddar and caramelised onion sausage roll

Cheese and onion quiche (ve)

Mini classic cakes