Thursday 12th July 2018

Buffet Menu

Breakfast

Cured back bacon and egg floured bap

Potato, mushroom and Cheddar frittata in a floured bap

Strawberries, almond milk soaked oats and maple syrup

Freshly baked pastries

Fresh fruit juice

Buffet

Crusty breads

Cured meats, terrines and pâtés
crispy bread wafers, pickles and house chutney

"Taste of the sea"
smoked salmon, crab salad, dill marinated prawns
charred lemon and saffron aïoli

Porcini crusted Goodwood Estate beef
watercress and truffle mayonnaise

Smoked trout
potato, fennel and apple salad

Pea, mint and goat's cheese tart

Lamb and pistachio koftas
mint yoghurt

Caesar salad
baby gem lettuce, anchovies, Parmesan shavings and torn croutons

Cous cous with sundried tomato
rocket and olive oil

Baby spinach and watercress salad
honey mustard vinaigrette

Puddings

Dark chocolate and raspberry tart

Eton mess
strawberries, meringue shards, double cream, Greek yoghurt and lemon curd

Afternoon Tea

Freshly baked scones
with strawberry jam and clotted cream

Finger sandwiches
Egg mayonnaise and cress
Smoked salmon and lemon mayonnaise
Coronation chicken
Cucumber and cream cheese

Afternoon tea cakes
Triple chocolate opera cake
Blueberry lemon drizzle
Selection of macaroons
White chocolate and raspberry tart