



# BAR & GRILL

## LUNCH MENU

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### SHARING PLATTERS TO START

SODT BAKERY FOCACCIA  
FREE RANGE SCOTCH EGG  
HONEY BAKED GOODWOOD HAM  
FREE RANGE SCOTCH EGG  
SMOKED SALMON  
POTTED SHRIMP  
HERITAGE TOMATO SALAD  
NEW POTATO SALAD  
DRESSED MIXED LEAF SALAD

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### VEGETARIAN OPTION

CASHEW NUT ROLL  
STUFFED VINE LEAVES  
STUFFED PIQUILLO PEPPERS  
HERITAGE TOMATO SALAD  
DRESSED MIXED LEAF SALAD



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### MAIN COURSE

SLOW ROAST GOODWOOD LAMB, FRESH MINT SAUCE

GOODWOOD ROAST BEEF, HORSERADISH CREAM

GOODWOOD ROAST PORK, APPLE SAUCE

BUTTERNUT SQUASH AND SAGE WELLINGTON

ALL SERVED WITH

YORKSHIRE PUDDINGS, ROAST POTATOES

BUNNY CARROTS, PEAS AND GEM LETTUCE

CAULIFLOWER AND GOODWOOD CHARLTON CHEESE

MIXED BRASSICAS

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### DESSERTS

#### ETON MESS

*Sussex strawberries, Goodwood cream and mint*

#### LEMON TART

*Raspberry compote*

#### CHOCOLATE MOUSSE

*Pistachio cream*

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