



LUNCH
at the
CEDAR SUITE
Friday 7th September

ENJOY A DELICIOUS THREE-COURSE
LUNCH, FEATURING ESTATE-REARED
PRODUCE FROM GOODWOOD
HOME FARM.



STARTERS

Potted Salmon

Dill potatoes and pickled cucumber

Gluten, dairy, sulphur dioxide, celery, mustard, fish

Saddleback pork and pistachio terrine

Chicory and apple salad

Gluten, dairy, sulphur dioxide, celery, mustard, fish, lupin

MAIN COURSES

Slow roast lamb shoulder

Garlic creamed potatoes, tenderstem broccoli,
mint and caper salsa

Dairy, sulphur dioxide, celery, mustard

Salmon and Hake 'Coulibiac'

Seaweed butter new potatoes, green beans,
almonds and citrus butter sauce

Gluten, dairy, sulphur dioxide, celery, mustard, fish, shellfish

Potato Dumplings

Molecomb blue, spinach and leeks

Dairy, sulphur dioxide, celery, mustard, gluten

PUDDINGS

Pear and almond tart

Lemon crème sour cream

Dairy egg celery gluten nuts

Blackberry fool

Gluten dairy egg nuts celery