



MOSS PAVILIONS CHEFS TABLE SAMPLE MENU 2026

BREAKFAST

Smoked bacon, tomato chutney, sun blushed tomato focaccia roll

Halloumi rashers, rocket, tomato chutney, brioche bun (vg)

Pastel de nata

Danish pastries

Apple and oat muffin, yoghurt frosting (vg)

Yoghurt and berry granola pot, blueberry coulis (vg)

LUNCH

Chef's Table

Flavoured focaccia breads, unsalted butter

English ham, salami, chorizo, prosciutto, local cheese, pickles, chutney

Beetroot scotch egg, flavoured houmous, breadsticks, pickles, chutney (vg)

Glazed hot smoked trout, fine herbs, lamb's leaf, fresh lemon

Tandoori chicken skewer, coriander rice, raita dressing

Parmesan, cherry tomato and basil tart, local watercress salad (v)

Mini bowls

Marinated pork, sweet and sour vegetables, noodle salad

Curried potato beignets, spiced curry sauce, pineapple and red chilli chutney (vg)

Salads

Baby gem lettuce, burnt aubergine, mint, garlic and lemon oil marinated cucumber, yoghurt, rose harissa dressing (vg)

Tomato, red onion, pearl barley, sumac, fresh basil (vg)

Spicy chipotle potato salad, charred corn, chives (vg)

Orzo pasta, mixed pepper, red pepper pesto dressing (vg)

Puddings

Miniature British classic desserts

Goodwood Estate and local cheeses, water biscuits, grapes, fruit chutney

AFTERNOON CAKES

Freshly baked scones, strawberry jam and cream

Mini classic cakes



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LUNCH

Starters

Ham hock roulade, crispy quail's egg, pea purée, house pickles, pea shoots

Tahini charred broccoli, toasted corn, feta, pickled carrot, frisée, cured tomato,
black lime dust (vg)

Main Courses

Rolled beef loin, truffled potato Dauphinoise, Roscoff onion, baby carrots, cauliflower
purée,

beef reduction

Barbequed king oyster mushroom, black bean casserole, kimchi, black garlic mayonnaise,
micro coriander (vg)

Puddings

Goodwood Estate and local cheeses, water biscuits, grapes, fruit chutney

Chocolate and Penderyn whisky tart, clotted cream, whisky syrup (vg)

AFTERNOON CAKES

Freshly baked scones, strawberry jam and cream

Mini classic cakes