



CHRISTMAS EVE CANAPÉS
GOODWOOD HOUSE
SAMPLE MENU

GOODWOOD PORK AND SAGE CROQUETTES
Caramelised apple

HOT SMOKED SALMON
Squid ink and dill croustades

CHARLTON SABLE
Whipped Levin Down cheese and cranberry

BEETROOT CARPACCIO
Pickled walnut and St Roche cheese



CHRISTMAS EVE DINNER FARMER, BUTCHER, CHEF SAMPLE MENU

STARTERS

BEETROOT SOUP

Walnuts, sour cream and chives

POACHED RAY WING

Oyster, Ridgeview and grapes

PIGS HEAD CROQUETTE

English mustard, apple and glazed swede

MAINS

ESTATE VENISON

Red cabbage, parsnip and blackberries

CHALK STREAM TROUT

Salsify, brown shrimps and Sussex butter

SALT BAKED CELERIAC

Golden sultanas, lion's mane mushrooms and sorrel

SIDES

ROASTED PINK FIR POTATOES

ROAST HERITAGE CARROTS WITH HONEY AND THYME

SEASONAL GREEN VEGETABLES WITH CHESTNUTS AND BACON

PUDDINGS

SET ESTATE CREAM

Red wine, pear and pine

APPLE TART

Calvados, cinnamon and vanilla

DARK CHOCOLATE CREMOSA

Black cherry, crème fraîche and olive oil

CHEESE AND ACCOMPANIMENTS

Foods described within this menu may contain nuts, derivatives of nuts, or other allergens.
If you suffer from an allergy or food intolerance, please inform a member of the team.



CHRISTMAS DAY LUNCH GOODWOOD BAR & GRILL SAMPLE MENU

STARTERS

TURNIP AND HORSERADISH SOUP

Crispy beef and herb oil

OAK SMOKED SALMON

Dill and honey emulsion, squid ink and pickled vegetables

SHALLOT TART TATIN

Levin Down cheese, wild mushrooms and aged balsamic

MAINS

TURKEY BREAST

Celeriac and chestnut stuffing, cranberry and bread sauce

DRY AGED RED SUSSEX RUMP OF BEEF

Horseradish cream

Above dishes are served with pigs in blankets, Yorkshire pudding, honey-glazed carrots, chestnut and bacon sprouts, beef dripping roasted potatoes and gravy

POACHED COD

Roasted cauliflower puree, cavolo nero, hazelnuts

SQUASH AND CHESTNUT WELLINGTON

King oyster mushrooms, Yorkshire pudding, glazed carrots, chestnuts, sprouts, roasted potatoes and mushroom gravy

PUDDINGS

GOODWOOD CHRISTMAS PUDDING

Brandy custard and redcurrants

CHIA AND VANILLA PUDDING

Peanut butter, rhubarb and honey

DARK CHOCOLATE TART

Salted caramel, macadamia and blackberries

GOODWOOD CHEESES

Quince jelly, chutney and biscuits

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CHRISTMAS DAY BUFFET DINNER FARMER, BUTCHER, CHEF SAMPLE MENU

SELECTION OF BREADS, CHUTNEYS AND PICKLES

SELECTION OF SLICED MEATS
Carved ham, salt beef and sliced turkey

SMOKED CHALK STREAM TROUT
Pickled beetroot and horseradish

GOODWOOD CHEESE BOARD

LEVIN DOWN CHEESE AND CONFIT ONION TART

PIGS IN BLANKETS SAUSAGE ROLLS

ROASTED NEW POTATOES
Smoked sea salt and spring onion

WILD MUSHROOM CROQUETTES
Truffle and tarragon

CHOPPED SALAD
Dijon and apple

MIXED BABY LEAVES

MARINATED COURGETTE AND PEPPER TABBOULEH

MINCE PIES

CHRISTMAS CAKE



BOXING DAY BRUNCH

LOCATION TBC

SAMPLE MENU

ALL DAY BREAKFAST

Bacon, sausage, mushrooms, tomato,
hash brown, baked beans and fried egg

AMERICAN PANCAKES

Bacon and maple syrup

CLASSIC EGGS BENEDICT

Goodwood ham

SMOKED SALMON

Scrambled egg on sourdough

MINUTE STEAK BAGUETTE

Onion jam, rocket and fries

SMASHED AVOCADO

Poached eggs and Nutbourne tomatoes on sourdough

SHAKSHUKA

Feta and eggs with sourdough



BOXING DAY AFTERNOON TEA

LOCATION TBC

SAMPLE MENU

CHESTNUT CHOUX

Dark chocolate and pistachio

LEMON AND BLACK PEPPER TART

Meringue and raspberry

GOODWOOD GROGGER AND FRUIT CAKE

Marzipan

APPLE AND CINNAMON CRUMBLE CAKE

FRUIT SCONES

Clotted cream and strawberry jam

FINGER SANDWICHES

ROAST TURKEY

Stuffing and cranberry

OAK SMOKED SALMON

Cream cheese and chives

GOODWOOD HAM

Wholegrain mustard and rocket

EGG AND WATERCRESS