



## 2025 Menu

### Antipasti Board

Warm focaccia bread, Netherend butter  
Houmous, pesto, aubergine tapenade, olives and sun-blushed tomatoes

### Mixed charcuterie Board

Dry cured smoked venison, Salami, Chorizo and Prosciutto

### Goodwood Estate cheese Board

Levin Down, Molcomb Blue, Charlton Cheddar and Saint Roche  
Pickles, chutneys, water biscuits

### Seafood Board

Chalk stream trout, mini prawn and crayfish cocktails, smoked halibut  
Dill crème fraiche, pickled cucumber ribbons, caper berries, fresh lemon



Scan here or visit [mnu.mx/3142CA8](https://mnu.mx/3142CA8) to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

### Pudding Board

Sussex strawberry tarts, basil sugar, Goodwood Estate cream

### Afternoon Tea

Home made Goodwood pork sausage rolls

Warm scones with Cornish clotted cream and strawberry preserve

### Afternoon teatime fancies



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