

THE SECRET GARDEN

THURSDAY 31 JULY 2025

Local breads, butter, oils

Goodwood Estate cheeses, maple glazed ham, scotch eggs, hand raised pies, piccalilli, apple chutney

British and continental charcuterie board, chicken liver parfait, mixed olives

Hand carved gravadlax, smoked chalk stream trout and tuna loin, preserved lemon, lime, capers, local watercress mayo

Prawn cocktails, Marie Rose sauce, lemon and dill mayonnaise

Cheese and caramelised onion tart (v)

Roasted red pepper tart (vg)

Shredded roast beef, sriracha dressing, broccoli, kale, bok choy, light soy sauce

Goodwood Estate slow cooked lamb shoulder, garlic roasted baby potatoes

Chargrilled chicken breast, Caesar salad, Caesar dressing, Parmesan croûtes

Spiced summer squash and vegetable Wellington, cheese sauce (vg)



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

SALADS

Green salad, mixed leaf, rocket, green peppers, spring onion, ranch dressing (vg)

Traditional coleslaw, chives (vg)

Tomatoes with sumac, red onions, pearl barley, fresh basil (vg)

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

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

PUDDINGS

Eton mess, English local strawberries, meringues, Goodwood Estate cream

White chocolate and strawberry heart (vg)

Chocolate profiterole brownie

Raspberry shortbread slice (vg)

Goodwood Estate cream, summer berry compote

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

AFTERNOON TEA

Sandwiches

Warm sausage rolls

Plant based sausage rolls (vg)

Freshly baked scones, strawberry jam, clotted cream

Teatime fancies



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