

WEDNESDAY 30 JULY 2025

CANAPES ON ARRIVAL

STARTERS

Pressed smoked chicken terrine, trumpet mushroom, pickled mushroom, black garlic ketchup, sourdough croûte

Burratini, chargrilled apricot, blood orange gel, wild rocket pesto, cold pressed rapeseed oil (vg)

MAIN COURSES

Goodwood Estate beef loin, black truffle and ricotta ravioli, sweet potato purée, charred tenderstem broccoli, red wine sauce

Maple and miso roast kohlrabi steak, Pont Neuf potato, griddled spring onion, plum tomato, caramelised onion purée (vg)

PUDDING

Chocolate and honeycomb finger, toffee sauce, clotted cream (vg)



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

AFTERNOON TEA

Sandwiches Free range egg, baby spinach Smoked trout, lemon, black pepper

Traditional sausage roll

Selection of quiches

Warm fruit scone, strawberry preserve, clotted cream

Mini classic cakes



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