



CHARLTON
HUNT

SEASON FINALE SAMPLE MENU 2026

AMUSE BOUCHE

Woodland mushroom and potato croquette, tarragon mayonnaise (vg)

STARTERS

Warm leek and Gruyere tart, oven dried tomatoes, tomato vinaigrette, basil oil (v)

Terrine of smoked chicken, duck confit and cranberries, tomato chutney, melba toast

Gin cured chalk stream trout, dill and lemon bellinis, elderflower gel, horseradish crème fraiche,
tapioca crisp

Vegan burrata, pickled watermelon, micro watercress, sweet and sour plum chutney (vg)



Scan here or visit 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.

MAIN COURSES

Goodwood Estate contre fillet of beef, roast potatoes, honey roasted root vegetables,
Yorkshire pudding, gravy

Pork fillet in pancetta, apricot bon bons, spiced apple puree, carrots, tender stem broccoli,
sage gravy

Pan seared Halibut, pea and bean cassoulet, potato pearls, mushroom and tarragon cream

Artichoke, mushroom and spinach pithivier, celeriac and juniper purée, sweet potato pearls, peas,
baby leek, leek vinaigrette (vg)

PUDDINGS

Sticky toffee pudding, toffee sauce, clotted cream

Apple fruit crumble, vanilla English custard

Chocolate Penderyn whisky tart, chocolate sauce, whisky Chantilly cream (vg)

Goodwood Estate cheese, Charlton, Levin Down and Molecomb Blue cheese,
water biscuits, grapes, fruit chutney

AFTERNOON SWEET TREAT

Warm fruit scone, strawberry preserve, clotted cream

A selection of mini classic cakes



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