CHARLTON HUNT

QATAR GOODWOOD FESTIVAL
SAMPLE MENU 2026

AMUSE BOUCHE

Whipped goats' cheese éclair, pear chutney

Whipped cheese éclair, pear chutney (vg)

STARTERS

Lobster and chalk stream trout scotch egg, pickled fennel, warm tartare cream, chive oil

Goodwood Estate pulled ham hock, piccalilli, sauce gribiche, mustard leaf, vinaigrette gel

Burrata, chargrilled apricots, blood orange gel, wild rocket pesto, baby peas, basil oil (v)

Marinated Nutbourne tomato, cucamelon cucumber, frisée heart, whipped ricotta, capers, basil oil (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

Contre fillet of beef, braised cheek dumpling, sweet potato and truffle purée,
charred tenderstem broccoli, heritage carrot, red wine sauce

Chicken roulade, tomato, piquillo pepper, olive oil mashed potato, ratatouille, tomato dressing

Lemon sole, crab meat, pressed cured cucumber, confit tomato, tenderstem broccoli,
saffron potato, Champagne butter sauce

Maple and miso roast Kohlrabi steak, griddled spring onion, pickled mushroom, asparagus,
spiced carrot purée (vg)

PUDDINGS

Baked custard tart, rhubarb confit, vanilla ice cream, orange tuille biscuit

Cast Iron coffee pannacotta, Tia Maria gel, toasted tea cake crumb, coffee meringue,
vanilla marshmallow

White chocolate and strawberry heart, strawberry sauce, Pimm's marinated strawberries (vg)

CHEESE COURSE

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

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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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