



SAMPLE MENU 2026

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 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



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.