PRESENTED BY visitQATAR

MARCH BOXES

QATAR GOODWOOD FESTIVAL
SAMPLE MENUS 2026

PLATED MENU

CANAPES ON ARRIVAL

STARTERS

Handpicked crab arancini, frisée, lime, chilli, ginger, bisque sauce, lemon scented rapeseed oil

Marinated Nutbourne tomatoes, houmous, olive ciabatta crisp, toasted chickpea crumb, basil scented rapeseed oil (vg)

MAIN COURSES

Roasted lamb rump, aubergine and lamb shoulder bonbon, potato rösti, stuffed piquillo pepper, tenderstem broccoli

Spiced summer squash and vegetable wellington, sweet potato pearls, celeriac and juniper purée (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.

PUDDING

Sussex strawberry shortbread slice, strawberry and vanilla gel, clotted cream (vg)

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

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.

CHEF'S TABLE MENU

CANAPES ON ARRIVAL

CHEF'S TABLE

Flavoured focaccia breads, unsalted butter

English ham, salami, chorizo, prosciutto, local cheese, pickles, chutney

Beetroot scotch egg, flavoured houmous, breadsticks, pickles and chutney (vg)

Preserved lemon and lime tuna with capers, mixed bean and oregano salad

Smoked duck breast, Molcombe blue cheese, fig and rocket salad

Cheddar and roasted red pepper tart, local watercress salad (v)

MINI BOWLS

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

Black truffle arancini, porcini cream sauce (vg)

SALADS

Baby gem lettuce, burnt aubergine, mint marinated cucumber, garlic and lemon oil, yoghurt, rose harissa dressing (vg)

Tomato, red onion, pearl barley, sumac, fresh basil (vg)

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

Orzo pasta, mixed pepper, red pepper pesto dressing (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.

PUDDINGS

A selection of classic miniature British desserts

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

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.