



## Spring/Summer Dinner Party Menu

### Starter

Summer vegetable broth, broad bean, spinach & sesame gyoza VE  
Heirloom tomatoes, Goodwood air dried ham, feta, melon, ginger & coriander  
Beef ragout, hand rolled pasta, basil, bone marrow crumb & parmesan  
Goodwood gin cured salmon, seaweed tapenade, cucumber relish & buckwheat crumpets  
Crab mille feuille, lobster emulsion, sea herb salad

### Main

Miso glazed aubergine, avocado & wasabi, crispy onion, courgette kimchi, coriander VE  
Cod Kiev, grilled lettuce, courgettes, peas & broad beans  
Line caught sea bream, lettuce, fried charcuterie, peas, prawn croustillant  
Herbed crust lamb cutlet & neck, goats curd, bagna cauda, slow roast tomato  
Estate beef sirloin, braised shin, fondant potato, heritage tomato, red wine

### Dessert

Vanilla panna cotta, strawberry XO, raspberry, almond tuile  
Amaretto roasted peaches, shortbread, vanilla mascarpone  
Dark chocolate & hazelnut pave, cocoa nib, crème fraiche, raspberries  
Estate cheese, Scottish oat cakes, quince, apple chutney  
Poached pineapple, coconut sorbet, mango & passionfruit sauce VE

### Tea & Coffee

**£70.00 inc VAT per person**

\* We kindly ask you to please select three starters, three mains and three desserts from the menu. From your chosen dishes we would ask for your guests to confirm their choices two weeks prior to your event date. Please advise us of any guests with special dietary requirements so we can cater for them accordingly.  
*Also please note that this is a seasonal menu & subject to change in order to ensure the very best produce is used.*