



QGF Putting Green Lunch Menu
£50 per person

125ml Gusbourne, Brut Reserve, Ashford, Kent, England 2018

For the table

Selection of bread

sundried tomato & olive tapenade, pea & mint hummus,
whipped feta and oregano, black garlic smoked butter

nuts, fish, gluten, egg, sesame, dairy

BBQ

Aubergine steak

buffalo mozzarella, fennel and rosemary

dairy, sulphites

Bavette Steak

confit garlic & parsley butter

dairy

Goodwood lamb cutlets

mint chimichurri, pomegranate

sulphites

Whole butterflied mackerel

salsa verde

fish, mustard, sulphites

Salads and Sides

Goodwood charcuterie

pickles & Sussex watercress

mustard, sulphites

Scottish Highland oak smoked salmon

horseradish, caper berries, radish and soft herbs

fish, dairy, mustard, sulphites

Grilled king prawn farfelle

sun dried tomato, basil, pecorino, pine nuts

gluten, dairy, nuts, sulphites

New potato salad

smoked garlic mayonnaise, chive

egg, mustard, sulphites

Grilled chicken Caesar

focaccia croutons, parmesan, anchovies

egg, dairy, mustard, gluten, fish

Summer leaf salad

lemon and Dijon dressing

mustard, sulphites

Nutbourne tomatoes

peach & burrata, red onion, basil, aged balsamic

sulphites

Dessert

Eton mess of Sussex berries

raspberry sauce, white chocolate

dairy, egg, gluten

Dark chocolate mousse

hazelnut praline, chocolate macaron

nut, egg, dairy