

Kinrara Lunch

Served between 12.00 - 16.00 Adults - £30.00pp Children (12 & under) - £20.00pp

From the chef's table

Artisan bread basket

Selection of charcuterie, terrines, pâtés crispy bread wafers, pickles and chutneys

'Taste of the sea' Counter

Salmon gravlax, hot smoked salmon, cured salmon With pickled cucumbers, lemon in muslin, dill mustard

Classic Niçoise salad

Smoked trout, horseradish crème fraiche

Peeled Prawns radicchio, baby gem, bisque emulsion

Salads

New potato and sour cream salad

Caesar salad baby gem lettuce, anchovies, Parmesan shavings and croûtes

Wild rocket and artichoke salad

Buffalo mozzarella pea, broad bean and heritage tomato salad

Garden baby leaf salad honey mustard vinaigrette





Vegetarian Tarts

Thursday 29th June
Spinach and ricotta tart

Friday 30th June
Confit onion and summer herb tart
Aged balsamic dressing

Saturday 1st July
Tender stem broccoli and Oxford blue cheese tart

Sunday 2nd July
Spinach and ricotta tart

From the Stove

Choice of carved Goodwood Estate meats to order;

Mustard crusted beef

Roast pork shoulder

Summer vegetable risotto

All served with new potatoes, seasonal vegetables

Cold Dessert Stall

Fresh fruit platter
Mini Sherry trifle
Chocolate and salted caramel tart
Vanilla cheesecake
mango and passionfruit salsa

Goodwood Estate and local cheeses crackers, celery, grapes and chutney

Live Dessert Station

Eton mess
Fresh fruit and marshmallow skewers
A choice of dipping sauces and toppings
Chocolate sauce
Caramel sauce
Meringue
Crushed nuts
Summer berries

