

Charlton Hunt Restaurant

May

Starters

Ham hock terrine pickled vegetables, piccalilli purée

English asparagus black pudding Scotch egg, pea shoots and truffle mayonnaise

Nori crusted confit salmon shaved apple and cucumber salad, lemon purée

rhubarb's three cheese soufflé Waldorf garnish

Main Courses

Aged sirloin of Sussex beef potato dauphinoise, glazed shallot shells and red wine jus

Roast chicken supreme confit leg cromesqui, pickled mushrooms, baby carrots, peas and truffle mash

Fillet of stone bass crushed chive potatoes, braised baby gem, cauliflower crisps and herb oil

Grilled asparagus caramelised chichory, rissole potato, vegetable jus

Puddings

Apple tarte tatin rum and raisin ice cream

Raspberry pannacotta Champagne foam, pepper crumb

Honey sponge cake compressed peach, mascarpone sorbet

Valrhona chocolate tart and English strawberries

Cheese Course

Local and Goodwood Estate cheeseboard quince jelly, crackers and grapes

