Charlton Hunt Restaurant

August

Starters

Carpaccio of beef
Kalamata olives, horseradish mascarpone, rocket and aged Parmesan

Nori crusted salmon
apple and cucumber salad, parsley oil and caviar

Grilled asparagus
crushed duck egg mayonnaise, shaved Parmesan and truffle vinaigrette

Tuna tartare
chilli and avocado purée and yuzu dressing

Main Courses

Beef striploin
duck fat potato fondant, pickled mushrooms and watercress salsa verde

Pavé of cod
English pea purée, new potatoes and tartare sauce dressing

Wild mushrooms and ricotta ravioli
charred stem broccoli and Parmesan velouté

Supreme of corn fed chicken
truffle potatoes, hispi cabbage and sherry jus

Puddings

Coffee cheesecake
hazelnut feuilletine

Strawberry and white chocolate verrine
sablé breton and basil

Lemon meringue tart
soused raspberries

Chocolate tart
mint meringue

Cheese Course

Local and Goodwood Estate cheeseboard
quince jelly, crackers and grapes

GOODWOOD
by rhubarb