

# Charlton Hunt Tuesday 3<sup>rd</sup> September 2024

#### Amuse Bouche

Confit duck doughnut, blood orange gel

Confit plant based duck doughnut, blood orange gel (vg)

#### **Starters**

Torched mackerel heritage beetroot, orange, fennel pollen

Chicken, sage and onion terrine leek, cranberry chutney, Melba toast

Green lentil and vegetable soup nettle pesto, hand smoked Goodwood Estate ham, vintage Charlton Cheddar croûte

Sumac marinated halloumi roasted bulgar wheat, pomegranate molasses, confit red pepper dressing

#### **Main Courses**

Thyme roasted pheasant confit pheasant leg, honey roast parsnip, creamed cabbage, bacon, blackberry jam, game reduction

Mushroom and tarragon contre fillet of beef tempura enoki mushroom, rösti chips, Roscoff onion, herb and bone marrow crumb, beef reduction

Pan seared halibut boulangère potato, cauliflower purée, cauliflower floret, wilted spinach, split sauce

Yellow carrot and polenta cake pickled heritage carrot, carrot purée, garden peas, charred baby leek, orange and cardamom dressing



## **Puddings**

Blackcurrant and liquorice parfait crème de cassis jellies, sherbet, candy floss

Light chocolate tart lime cream, caramelised orange

Irish coffee tart espresso cream (vg)

Goodwood Estate cheese Charlton, Levin Down and Molecomb Blue cheese water biscuits, grapes, fruit chutney

### **Afternoon Sweet Treat**

A selection of miniature classic cakes