

Charlton Hunt Wednesday 25th September 2024

Amuse Bouche

Confit duck doughnut, blood orange gel

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

Starters

Cured chalk stream trout dill pickled cucumber, lemon gel, rye bread croûte

Terrine of pressed ham hock minted pea mousse, pickled red onion gel, pea shoots

Warm salad of roasted quail woodland mushrooms, candied celeriac, mushroom ketchup, truffle dressing

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

Main Courses

Roasted lamb rump pulled shoulder boulangère, aubergine purée, tenderstem broccoli, rosemary sauce

Mushroom and tarragon dusted contre fillet of beef tempura enoki mushroom, potato fondant, roasted carrot, Roscoff onion, beef reduction

Seared lemon sole lobster mousse, grilled baby leeks, peas, Parisienne potato, bisque sauce

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



Puddings

Blackcurrant and liquorice parfait crème de cassis jellies, sherbet, coulis

Light chocolate tart lime Chantilly cream, chocolate sauce

Spiced mandarin cushion orange compote, clementine sherbet (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

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.