



The Mess **Friday 6th September 2024**

Breakfast

Free range poached egg,
smoked ham, chives, Hollandaise sauce,
toasted muffin

Mushroom, baby spinach,
chipotle sauce, toasted muffin (vg)

Pastries

Cinnamon swirls

Pastel de nata

Danish pastries (vg)

Yoghurt, blueberry, granola pots
blueberry coulis (vg)

Lunch

Cold

Local breads, butter, oils

Pork, apple and black pudding pie
Chicken, Sussex mushroom, leek and tarragon pie
Game and thyme stuffing pie
Dauphinoise potato and Comté cheese pie (v)
Sweet potato and spinach pie (vg)

Smoked paprika and maple glazed ham
Honey roast ham

Beetroot scotch egg (vg)

Assorted mustards and pickles

Dill, beetroot and orange, and Levin Down gin
hand carved gravadlax

Prawns and crayfish
baby gem wedges, fresh lemons,
watercress mayonnaise, Marie Rose, lemon and dill mayonnaise

Cheddar cheese and caramelised onion tart (v)
Whipped cheese, pea and mint tart (vg)



Hot

Slow cooked shoulder of local lamb

Mediterranean inspired bulgur wheat and grilled chicken thigh salad

Grilled plant based chicken kofta, harissa houmous (vg)

all served with
cherry tomatoes, cucumber, red onions, feta cheese, Kalamata olives,
lemon and oregano dressing, warm parathas

Salads

Garden salad
mixed salad greens, plum tomatoes, cucumber, red peppers
ranch dressing (vg)

Traditional coleslaw with chives (v)

Garden pea and charred courgette bulgar wheat salad
minted sour cream (vg)

Potato and chive salad
vinaigrette dressing (vg)

Puddings

Miniature desserts from British classics

Chocolate and caramel torte (vg)

Lemon tart (vg)

Goodwood Estate cream, berry compote

Goodwood Estate and local cheeses
fruit chutney, water biscuits, grapes



Afternoon Tea

Sandwiches

Smoked salmon, crème fraîche
Free range egg mayonnaise, mustard cress

Selection of sausage rolls
Warm mini pies

Freshly baked scones
strawberry jam and cream

Afternoon tea cakes