



## **The Mess**

### **Sunday 8<sup>th</sup> September 2024**

#### **Breakfast**

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

Mushroom, baby spinach,  
toasted muffin, chipotle sauce (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

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

Cheddar cheese and caramelised onion tart (v)  
Baby spinach and feta tart (vg)



## Hot

Beef rendang with chillies, coconut and lemongrass

Sticky honey glazed chicken thighs

Spiced parsnip and sweet potato wellington (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

Blackberry and vanilla sable, blackberry coulis (vg)

Lemon tart (vg)

Goodwood Estate cream, berry compote

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



## **Afternoon Tea**

Sandwiches  
Selection of sausage rolls  
Warm mini pies

Freshly baked scones  
strawberry jam and cream

Afternoon tea cakes