



The Officers' Club Friday 6th September 2024

Breakfast

Goodwood Estate sausage, back bacon, scrambled egg, black pudding, plum tomato, field mushroom, potato fritter, baked beans

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

Plant based bacon, chestnut mushroom, potato fritter, slow roast plum tomato, sautéed spinach, plant based scramble, baked beans (vg)

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

Lunch

Starters

Home cured beetroot chalk stream trout
dill and trout mousse, pumpernickel croûte, yuzu gel, seawater pearls

Whipped cheese, pea and mint tartlette
pea parfait, thyme, micro mint (vg)

Main Courses

Wrapped fillet of pork
Cheddar, cider braised pork belly and potato croquette,
carrot and ginger bread purée, cider sauce

Charred butternut squash steak
lightly spiced butternut squash purée, wilted spinach, fondant potato,
baby vegetables, orange and cardamom dressing (vg)

Puddings

Chocolate and caramel torte
chocolate crumb, caramel sauce, homemade fudge (vg)

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



Afternoon Tea

Sandwiches

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

Sausage roll

Courgette and spring onion frittata

Freshly baked scones
strawberry jam and cream

Mini classic cakes