

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

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.



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