

The Barracks Saturday 8th September 2024

Brunch

Pastries
Pastel de nata
Cinnamon buns
Danish pastries (vg)

Fruit salad (vg)

Granola and flavoured yoghurts (v)(vg) maple syrup, honey, dried fruit, seeds, berry compote

Toast with butter and conserves (v)(vg)

Miniature quiches

Brioche bap with the choice of fillings:

Smoked back bacon, tomato chutney, rocket

Goodwood Estate sausage patty, caramelised onion chutney, rocket

Mushroom, spinach, chipotle sauce (vg)

Potato rösti (vg)

Egg Station

Omelette (v) or plant based omelette (vg) cooked to order with the choice of fillings:

Honey roast ham
Sautéed mushrooms (vg)
Plum tomatoes (vg)
Red onions (vg)
Mixed peppers (vg)
Local mature Cheddar cheese (v)
Feta (vg)



Pancake and Waffle Station

Choice of toppings:
Smoked streaky bacon
Fresh berries (vg)
Berry compote (vg)
Crème fraîche (v)
Yoghurt (v)(vg)
Goodwood Estate cream (v)
Maple syrup (vg)
Honey (v)

Bagel Board

Selection of warm bagels with the choice of fillings: (vg)

Smoked salmon

Continental meats salami, mortadella, chorizo, smoked ham

Halloumi (v)

Sliced cucumber (vg)

Baby gem lettuce (vg)

Sliced radish (vg)

Sliced tomato (vg)

Olives and capers (vg)

Lemon wedges (vg)

Chilli jam (vg)

Guacamole (vg)

Chive cream cheese (vg)



Afternoon Cakes

Freshly baked fruit and plain scones with strawberry jam and clotted cream

Mini classic cakes
Victoria sponge
Lemon drizzle
Cherry and lemon slice
Peach Melba Swiss roll
Toffee apple slice
Chocolate drizzle