



The Barracks Sunday 9th 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