

Wedding Banqueting Menu
2024

To Begin

Farm Old Spot Ham Hock
pickled vegetables, English mustard, apple

Smoked Salmon
pickled cucumber, crème fraiche & lemon

Home Farm Kefir Labneh (v)
pickled beets, carrot pastrami and toasted seeds

Crispy Levin Down (v)
local marinated tomatoes and basil

Leek & Hampshire Watercress Soup
smoked haddock, olive oil

Wild Mushrooms (v)
toasted SØDT brioche, cheese

Starter Supplement Options £6.00

Goodwood Gin Cured Chalk Stream Trout
watercress and caviar

Prawn Cocktail
bloody Mary gel, cayenne, sourdough

Smoked Estate Venison
artichoke, Molecomb blue, rosemary emulsion

To Follow

Roast Loin of Home Farm Pork
sage & caper crumb, Sussex cider

Slow Braised Sussex Beef Blade
colcannon, cavolo Nero, baby onion, bacon & red
wine gravy

Estate Confit Shoulder of Lamb
rosemary potatoes, chargrilled onions, salsa Verdi

Roast Chicken Breast
crushed peas, roasted garlic, asparagus

Spiced Cauliflower Steak (v)
sprouting broccoli, toasted seed buckwheat, sultana
puree

Aubergine Fritters (v)
chargrilled baby gem, lemon tahini dressing,
pomegranate, and crispy onions

Grilled Fillet of Sea Bass
saffron & fennel, sea herbs, confit tomato

Main Course Supplement Options £10.00

Aged Roast Beef Rump
beef fat potatoes, king oyster mushroom, shallot &
tarragon compote

Roast Cod
crushed caper & dill potatoes, sprouting broccoli,
crayfish

Cedar Salmon Coulibiac
buttered potatoes and hollandaise

To Finish

Classic Goodwood Burnt Cream
shortbread

Chocolate Cheesecake
hazelnuts & blackberries

Pineapple Upside Down Cake
coconut sorbet

Vodka And Orange Panna Cotta
orange gel and drizzle cake

Goodwood Gin Marinated Plums
smashed meringue, Goodwood cream

Sticky Toffee Pudding
clotted cream ice cream

Glazed Lemon Tart
raspberries, mint

Dessert Supplement Option £5.00

Dark Chocolate Pave
salted caramel, hazelnut gelato

(v) = Vegetarian

