



The Secret Garden

Sample Menu 2024

Local breads, butter, oils

Goodwood Estate cheese, honey glazed ham, sausage rolls,
hand raised pies, piccalilli, apple chutney

British and continental charcuterie, chicken liver parfait, mixed olives

Hot smoked salmon, watercress mayonnaise

Smoked salmon and gravadlax

Prawn cocktail, Marie Rose sauce, lemon and dill mayonnaise

Charred loin of pork, broccoli, kale, rocket, black sesame and Sriracha dressing

Barbecued celeriac, roasted broccoli, puffed grain granola (vg)

Chicken breast stuffed with basil and sun blushed tomatoes,
Mediterranean couscous salad

Shredded lamb, red cabbage slaw, mint yoghurt dressing, warm pitta breads

Tomato, feta, black olive and watercress tart (vg)

Cheese and caramelised onion tart (vg)

Garden leaves, olive oil dressing (vg)

Nutbourne tomato, cucumber, spring onion, basil oil (vg)

Traditional coleslaw with chives (v)

Beetroot, cumin, burnt orange, red onion salad (vg)

New potato salad with breakfast radish (vg)



Pudding Station

Cherry frangipane
macerated cherries (vg)

Summer berries, meringues, Goodwood Estate cream

Dark chocolate tart (vg)

Strawberry pebble (vg)

Goodwood Estate cream, berry compote

Goodwood Estate cheese
Charlton, Molecomb Blue, Levin Down
fruit chutney, water biscuits, grapes

Afternoon Tea

Sandwiches
Free range egg mayonnaise, mustard cress
Smoked salmon, cream cheese
Ham and Cheddar cheese

Freshly baked scones
strawberry jam and cream

Mini classic cakes