

GURNEY

FRIDAY II JULY 2025

BREAKFAST

Smoked bacon, tomato chutney, sun blushed tomato focaccia roll

Halloumi rashers, rocket, tomato chutney, brioche bun (vg)

Pastel de nata

Danish pastries

Apple and oat muffin, yoghurt frosting (vg)

Yoghurt and berry granola pot, blueberry coulis (vg)



LUNCH

Chef's Table

Flavoured focaccia breads, unsalted butter

English ham, salami, chorizo, prosciutto, local cheese, pickles, chutney

Beetroot scotch egg, flavoured houmous, breadsticks, pickles, chutney (vg)

Glazed hot smoked trout, fine herbs, lamb's leaf, fresh lemon

Tandoori chicken skewer, coriander rice, raita dressing

Parmesan, cherry tomato and basil tart, local watercress salad (v)

Mini bowls

Marinated pork, sweet and sour vegetables, noodle salad

Curried potato beignets, spiced curry sauce, pineapple and red chilli chutney (vg)



Salads

Baby gem lettuce, burnt aubergine, mint, garlic and lemon oil marinated cucumber, yoghurt, rose harissa dressing (vg)

Tomato, red onion, pearl barley, sumac, fresh basil (vg)

Spicy chipotle potato salad, charred corn, chives (vg)

Orzo pasta, mixed pepper, red pepper pesto dressing (vg)

Puddings

Miniature British classic desserts

Goodwood Estate and local cheeses, water biscuits, grapes, fruit chutney

AFTERNOON CAKES

Freshly baked scones, strawberry jam and cream

Mini classic cakes



Scan here or visit mnu.mx/3142CA8 to see our allergen menus