

GURNEY

THURSDAY 10 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

Starters

Cold smoked trout and dill mousse, potato, cucumber and radish salad, citrus crème fraîche

Marinated Nutbourne tomatoes, houmous, olive ciabatta crisp, toasted chickpea crumb, basil scented rapeseed oil (vg)

Main Courses

Cornfed chicken breast layered with fire roasted pepper, portobello mushroom, spinach,

Parmesan, a chicken and leek pie, buttery mash, glazed carrot,

white wine and tarragon sauce

Spiced summer squash and vegetable Wellington, sweet potato pearls, celeriac and juniper purée, peas, baby leeks (vg)

Puddings

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

Rhubarb and white chocolate cannelloni, poached rhubarb, rhubarb gel (vg)

AFTERNOON CAKES

Freshly baked scones, strawberry jam and cream

Mini classic cakes



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