

HILL

SATURDAY 12 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)

Crayfish and cold-water prawns, Bloody Mary cocktail sauce

Turkey cobb salad, crispy bacon, free range egg, diced avocado, cherry tomato, mixed greens, red wine vinaigrette

Mozzarella, courgette and red onion tart (v)

Mini bowls

Moroccan spiced lamb kebab, couscous salad, minted yoghurt

Summer pea, bean and parsley risotto, shaved Parmesan (vg)



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

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, cream

Mini classic cakes



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