



MOSS PAVILIONS

FRIDAY 11 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)



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

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

LUNCH

Starters

Coronation chicken terrine, pineapple and mango chutney, puffed rice, micro coriander

Burratini, chargrilled apricots, blood orange gel, wild rocket pesto,
cold pressed rapeseed oil (vg)

Main Courses

Pancetta wrapped pork fillet, pork and apricot bon bon, carrot purée, apple and sage rösti,
tenderstem broccoli, red wine and sage sauce

Maple and miso roast kohlrabi steak, Pont Neuf potato, grilled spring onion, plum tomato,
caramelised onion purée (vg)

Puddings

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

Sussex strawberry shortbread slice, strawberry and vanilla gel, clotted cream (vg)

AFTERNOON CAKES

Freshly baked scones, strawberry jam and cream

Mini classic cakes



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