



MOSS PAVILIONS

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)



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

Burrata, soused Nutbourne tomato, charred cucumber, pickled carrot, chorizo crisp,
micro basil, basil oil

Sweet potato and spring onion croquette, pickled red cabbage, chipotle mayonnaise,
garlic chives (vg)

Main Courses

Local lamb rump, confit lamb fondant, sweet potato purée, cabbage parcel, lamb gravy,
mint sauce

Sweet potato terrine, miso roasted carrot, tenderstem broccoli, carrot ketchup (vg)

Puddings

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

Orange mousse dome, chocolate sauce, candied peel (vg)

AFTERNOON CAKES

Freshly baked scones, strawberry jam and cream

Mini classic cakes



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