

The Long View Friday 24 May 2024

Plated Starter

Selsey crab tartlet with elderflower cucumber, lemon infused buttermilk, lemon verbena dressing

or

Beetroot, fennel and orange salad bitter leaves, pickled radish, orange dressing, toasted linseeds (vg)

Main Course Buffet

Roast loin of pork with apricot stuffing, apple sauce and crackling Whole roasted cauliflower with honey and mustard glaze, Polonaise crumb (vg)

> Roast potatoes with thyme and rock salt Parsley potatoes (vg)

> > Cauliflower cheese (v)

Broccoli florets (vg)

Rainbow Chantenay carrots (vg)

Rich roast gravy (vg)

Served cold

Hot smoked chalk stream trout, watercress mayonnaise

Mediterranean inspired couscous with grilled chicken breast

Whipped feta cheese, pea and mint tart

Green salad, olive oil dressing (vg)

Traditional coleslaw (v)

Plated Dessert

Chocolate and caramel torte chocolate crumb, caramel sauce (vg)

or

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

Afternoon Tea Buffet

Tea and Coffee



Or visit the url: mnu.mx/0279F6A to see our allergen menus