

CHARLTONHUNT

REFINED DINING

AMUSE BOUCHE

RED PEPPER AND
GOAT'S CHEESE TART
with aged balsamic dressing

STARTERS

GOODWOOD ESTATE
HAM HOCK TERRINE
confit baby beetroot, wholegrain mustard
vinaigrette and toasted sourdough

SMOKED SCOTTISH SALMON
horseradish crème fraîche,
compressed cucumber and lemon vinaigrette

CORNISH CRAB MAYONNAISE
beetroot and confit lemon vinaigrette

CHILLED CUCUMBER, SPEARMINT
AND MASCARPONE SOUP
with seaweed croutons

MAIN COURSES

HERB-CRUSTED RACK
OF SPRING LAMB
sweet potatoes, spinach and tomato, with lamb gravy

ROAST BREAST OF DUCK
pommes purée, English asparagus,
confit cherry vine tomatoes and balsamic sauce

ROAST SCOTTISH SALMON
lemon zest and chive olive oil crushed potatoes,
shallot rings, shimeji mushroom and tomato vinaigrette

SPINACH AND
BARREL-AGED FETA PITHIVIER
asparagus, broad beans and tomato vinaigrette