



Goodwood Restaurant



British Spring Theme Menu 2010

20th April to the 28th May

menu to be revised early May

Watercress and Potato Soup

finished with a swirl of cream

Smoked Salmon and Trout Pate

with cucumber and chilli salsa

Twice Baked Goats Cheese Soufflé

with apple and walnut salad

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Seabass Fillet Baked on a Julienne of Vegetables

served with a brown shrimp and tarragon sauce.

Guinea Fowl Baked with Limes and Pine Nuts

with an apple risotto and baby leaf salad

Onion and Mushroom Tart with a Parsley and Garlic Crust

finished with a courgettes in provincial sauce

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Chefs Choice of Dish of Day.

**main courses served with a selection
of vegetables and potatoes**

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Individual Summer Puddings

served with vanilla crème fresh

Poached Pear in Red Wine

with ginger bread ice cream

Sticky Toffee Pudding

served with crème Anglaise

Coffee or Tea

Lunch	3 courses	£11.00
	2 courses	£9.00



Evening	3 courses	£16.00
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