

**CHRISTMAS EVE AT
FARMER, BUTCHER, CHEF**

FIVE COURSE DINNER MENU

24.12.21

Pork Liver Parfait

Beef Tartare

TRUFFLE, SMOKED EGG YOLK, ARTICHOKE CRISPS

Glazed Turbot

FENNEL, APPLE, PICKLED COCKLES, CAVIAR CREAM

Lamb Saddle

ARTICHOKE, BLACK GARLIC, MUSTARD GREENS, SPROUTS, ROAST LAMB SAUCE

Dark Chocolate and Chestnut Delice

HONEYCOMB, MILK ICE CREAM

Coffee

PETIT FOURS

SAMPLE MENU

PLEASE SPEAK TO ONE OF OUR TEAM IF YOU WISH TO SEE OUR SEPARATE ALLERGEN MENU

**CHRISTMAS DAY LUNCH AT
FARMER, BUTCHER, CHEF**

25.12.21

STARTERS

Pork and Apple Doughnut

SLOW COOKED BBQ PORK SHOULDER, APPLE PUREE

Red Sussex Beef Tartare

ARTICHOKE, TRUFFLE, EGG YOLK

Saddleback Pork Pie

PICKLED CRANBERRY AND CUCUMBER SALAD

Pork Liver Parfait

FIG CHUTNEY, CHARCOAL RYE BREAD, PUFFED PORK SKIN

Gin and Tonic Cured Trout

DILL, LEMON, TREACLE CROUTONS

Broccoli and Blue Cheese Doughnut

MOLECOMB CUSTARD, BLUE CHEESE CRUMB

Spiced Lamb Faggot

SPLIT PEA STEW, POMMES ANNA, CURRIED HOLLANDAISE

Curried Cauliflower Carpaccio

MALT BARLEY, WALNUT, LEEK OIL

Crab Dumpling

SHELLFISH BISQUE, FENNEL SLAW, PARMESAN

SAMPLE MENU

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BUTCHER'S CUTS

Stuffed and Rolled Turkey Breast

CRISPY ROASTED SPROUTS, CRANBERRY SAUCE
APRICOT AND PISTACHIO STUFFING, BREAD SAUCE

Roast Crown of Partridge

CRANBERRY AND SAGE PRESSING
CREAMY MASHED POTATO, TRUFFLE CREAMED SAVOY CABBAGE
ROASTED CHESTNUT MUSHROOMS AND PINE NUTS

Dry Aged Red Sussex Rump of Beef

CRISPY BEEF SHIN AND ONION PRESSING
ROASTED CAULIFLOWER AND ONION, HORSERADISH CREAM

Vegetarian Cauliflower Wellington

CREAMED MASH POTATO
ROAST CHESTNUTS AND CHESTNUT MUSHROOMS

Newhaven Cod Fillet

SMOKED CELERiac PUREE, GIROLLES, GRELOT ONIONS, COD BELLY BACON

Stone Bass

PICKLED COCKLES, APPLE, FENNEL CAVIAR

SERVED WITH PIGS IN BLANKETS, SMASHED CARROT AND SWEDE, CAULIFLOWER CHEESE,
BEEF DRIPPING ROASTED POTATOES, YORKSHIRE PUDDINGS, BREAD SAUCE & RED WINE JUS.

SAMPLE MENU

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PUDDINGS

Dark Chocolate Fondant

ROAST CHESTNUT, SALTED CARAMEL, VANILLA ICE CREAM

Traditional Christmas Pudding

BRANDY BUTTER ICE CREAM, CRÈME ANGLAISE

White Chocolate and Cranberry Bread and Butter Pudding

BITTER CHOCOLATE ICE CREAM

Banoffee Baked Alaska

(TO SHARE)

Beetroot and Chocolate Cake

BLACKBERRY AND BUTTERMILK ICE CREAM

Warm Lemon and Raspberry Tart

MINT ICE CREAM

Clementine Set Cream

ORANGE CAKE, SORREL, CITRUS SORBET

Cheese Board

SELECTION OF GOODWOOD CHEESES WITH THE ODD OUTSIDER WALNUT
AND RAISIN BREAD, PEAR CHUTNEY, MUSTARD BUTTER

SAMPLE MENU

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**CHRISTMAS DAY AT
FARMER, BUTCHER, CHEF**

EVENING BUFFET MENU

HOT STUDED LEVIN DOWN WITH GARLIC, ROSEMARY,
HONEY AND SOURDOUGH BREAD

Pie

SADDLE BACK PORK
POTATO CHEESE AND ONION
HARE, BLACK PUDDING AND LEEK
SMOKED HADDOCK AND BLUE CHEESE

Fish

GIN & TONIC TROUT
TRADITIONAL PRAWN COCKTAIL
BROWN BREAD AND BUTTER
REMOULADE

Charcuterie

HOME SMOKED CURED MEATS
PASTRAMI
OX HEART BRESAOLA
CORN BEEF HASH
PICKLES, MUSTARDS, CHUNKY BREAD

Puddings

WARM STOLLEN
CHRISTMAS PUDDING, BRANDY BUTTER AND CREAM ANGLAISE
APPLE CINNAMON TART
MACAROON TOWER
GINGERBREAD HOUSE

SAMPLE MENU

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**BOXING DAY DINNER AT
FARMER, BUTCHER, CHEF**

26.12.21

STARTERS

Pork and Apple Doughnut

SLOW COOKED BBQ PORK SHOULDER, APPLE PUREE

Red Sussex Beef Tartare

ARTICHOKE, TRUFFLE, EGG YOLK

Saddleback Pork Pie

PICKLED CRANBERRY AND CUCUMBER SALAD

Pork Liver Parfait

FIG CHUTNEY, CHARCOAL RYE BREAD, PUFFED PORK SKIN

Gin and Tonic Cured Trout

DILL, LEMON, TREACLE CROUTONS

Broccoli and Blue Cheese Doughnut

MOLECOMB CUSTARD, BLUE CHEESE CRUMB

Spiced Lamb Faggot

SPLIT PEA STEW, POMMES ANNA, CURRIED HOLLANDAISE

Curried Cauliflower Carpaccio

MALT BARLEY, WALNUT, LEEK OIL

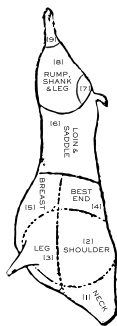
Crab Dumpling

SHELLFISH BISQUE, FENNEL SLAW, PARMESAN

SAMPLE MENU

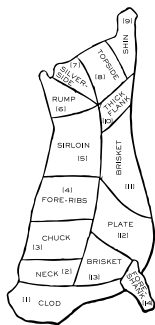
PLEASE SPEAK TO ONE OF OUR TEAM IF YOU WISH TO SEE OUR SEPARATE ALLERGEN MENU

BUTCHER'S CUTS



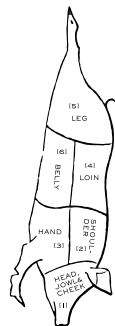
LAMB

BREED..... SOUTH-DOWN



BEEF

BREED..... SUSSEX-RED



PORK

BREED..... SADDLE-BACK

BUTCHER'S BOARDS

(TO SHARE)

Today's Prime Cut of Sussex Red Beef

Beef tongue and cheek stew with ox tail dumpling, beef shin and onion, smoked ox heart, glazed brisket, beef dripping chip in beef salt, roast gem salad with crispy onions & Molecomb Blue.

Our Chef's Cut of Goodwood's Saddleback Pork

Tail and trotter smoked beams, pork faggots, white pudding, grilled pork liver, ale glazed baby back ribs, beetroot and kale slaw with crispy pig's ear, apple ketchup.

Join Our Butcher's Cut of Choice from his South Down Lamb

Lamb shoulder hot pot, rolled and glazed lambs belly, lamb shoulder croquette, spiced lambs liver, salt baked carrots, sauté potatoes cooked in lamb fat and lamb bacon.

Today's Farm Board

Cannot decide on which board to choose? Why not allow our chef to create a sharing board with a little bit from each of our three delicious meats.

SAMPLE MENU

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MAINS

Southdown's Lamb

TURNIP AND HORSERADISH, SAGE POTATO PRESSING LAMB FAGGOT, ROAST LAMB AND MINT SAUCE

Blackened Short Rib

CHARLTON GRITS, BRAISED RED CABBAGE, CRISPY QUAIL EGG

Saddleback Pork Belly

ROASTED SLIVER SKINS, BEETROOT, SHAVED SPROUTS, LARDO MASH

Slow Cooked Goodwood Beef

BABY ONION, CHESTNUT MUSHROOMS, HORSERADISH MASHED POTATO, BLACK TREACLE HOLLANDAISE

Roasted King Oyster Mushrooms

GARLIC PUREE, SALT BAKED CELERIAC, GARLIC CHIVES

Roasted Estate Pheasant

CHANTERELLES, TRUFFLE POTATOES, SPINACH, CRISPY KALE

Newhaven Cod Fillet

SMOKED CELERIAC PUREE, GIROLLES, GRELOT ONIONS, COD BELLY BACON

Pumpkin Mash

ROASTED PEAR, TOASTED ALMOND, GOODWOOD RICOTTA, SEEDED GRANOLA

SIDES

Beef Dripping Chips

Braised Red Cabbage

Crispy Fried Sprouts, Chilli,
Smoked Shallot

Truffle Mashed Potatoes

Leeks and Cheese Sauce

Honey and Parsley
Glazed Carrots

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PUDDINGS

Dark Chocolate Fondant

ROAST CHESTNUT, SALTED CARAMEL. VANILLA ICE CREAM

Apple Crumble Soufflé

CUSTARD, CARAMEL ICE CREAM

White Chocolate and Cranberry Bread and Butter Pudding

BITTER CHOCOLATE ICE CREAM

Banoffee Baked Alaska

(TO SHARE)

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