

FARMER, BUTCHER, CHEF
PRIVATE DINING DINNER MENU

Sourdough Bread
ESTATE SMOKED SEA SALT BUTTER

A “Shot” Of Broth

Chefs’ Selection of FBC Bar Snacks

STARTER

Home Farm Pork Terrine
SHALLOT, PICKLED WALNUT, CARRAWAY

MAIN

Seasonal Butcher’s Sharing Board
CHEF’S SELECTION OF MEATS FROM THE GOODWOOD FARM
SEASONAL VEGETABLE SIDES

PUDDING

Dark Chocolate
ENGLISH CHERRIES, CRÈME FRAICHE, ALMONDS, OLIVE OIL