

Weekend Roast Lunch

Appetiser (Please select 1)

Chilled angel hair pasta, king crab, caviar and white truffle vinaigrette

Smoked salmon tartare, gherkin, dill, trout roe, Parmesan and horseradish dressing

Hokkaido scallops, wild mushroom puree, asparagus and beurre blanc

Pan-seared foie gras, poached pear, mustard seed and port wine reduction

Soup Sampler

Lobster bisque, wild mushroom velouté and soupe du jour

Main Course (Please select 1)

*Slow-roasted U.S. prime beef rib eye on wagon,
Yorkshire pudding, mashed potatoes, garden vegetables and natural gravy*

Braised lamb shank, mashed potatoes, sautéed broccolini and rosemary sauce

Ibérico pork secreto, sautéed potatoes, baked tomato, salsa verde and pork jus

*Duck leg confit, sautéed potatoes, pumpkin puree,
caramelised brussels sprouts and orange soy sauce*

*‘Catch of the day’ fillet, mashed potatoes, baby spinach,
baked tomato and warm tomato basil vinaigrette*

Dessert (Please select 1)

Gordon’s sherry trifle

Buttery pineapple crumble bars with vanilla ice cream

Golden caramel cheesecake with strawberry ice cream

Dulcey chocolate mousse with chocolate fudge gateaux and coffee ice cream

Goodwood blended coffee or selection of fine teas

*3-Course \$78 per person
4-Course \$88 per person*

*Menu is subject to seasonal availability. All prices are subject to 10% service charge and prevailing government taxes.
Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.*