



THE KENNELS DINING ROOM

THURSDAY 10 JULY 2025

BREAKFAST

Goodwood kefir with Sussex berries

Freshly baked pastries, croissants, Danish pastries, selection of preserves

Kennels granola, chia seeds, coconut yoghurt, Goodwood Estate honey (v)

Avocado, fermented kohlrabi, Nutbourne tomatoes (v)

Scottish Highland oak smoked salmon, dill, chopped free range egg, miller's loaf

Scotch morning rolls

Goodwood Estate bacon

Goodwood Estate sausage patty

Grilled portobello mushroom and free-range egg (v)



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

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LUNCH

Marinated Thai beef, wilted Asian greens, sesame dressing

Braised lamb shoulder, grilled sugar snap peas, feta, pomegranate,
preserved lemon and herb cous cous

Warm artichoke, goat's cheese and caramelised onion quiche (v)

Stuffed Provencal vegetables (v)

Cucumber, heritage carrots, kohlrabi and breakfast radish, sundried tomato tapenade,
butter bean hummus, ezme zhug, tahini, blackened aubergine,
sumac pickled onion, pomegranate (v)

Sussex charcuterie with pickles

South Coast crab cocktail



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Salads

The Kennels Ceasar salad, parmesan, pancetta, anchovies, croutons

Potted ham hock and fine bean salad, wholegrain mustard vinegarette

Grilled new potatoes and chorizo, saffron aioli

Sussex tomatoes, marinated bocconcini, sunflower seed pesto (v)

Chickpea, wood roasted carrots, harissa salad, smoked almonds (vg)

Warm sourdough with salted butter

PUDDING

Dark chocolate and hazelnut brownie cheesecake

Sussex berries Eton mess, raspberry sauce, mascarpone cream



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AFTERNOON TEA

Sandwiches

Goodwood Estate honey roasted ham with English mustard

Charlton cheese and pickle

English cucumber with cream cheese

Scottish Highland oak smoked salmon and sea herb crème fraîche

Free-range egg mayonnaise and land cress

Scones and pastries

Freshly baked plain and fruit scones

Cornish clotted cream and strawberry preserve

Assortment of afternoon cakes



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