



## THE KENNELS DINING ROOM

SUNDAY 12 JULY 2026

### BREAKFAST

Fresh seasonal fruit salad (ve)

Mango, coconut and chia seed Bircher (ve)

Goodwood Estate kefir yoghurt, homemade granola, Sussex berries (v)

Freshly baked croissants and Danish pastries, selection of preserves  
Southdowns butter (v)

Smashed avocado and edamame beans, lime, coriander, siracha (ve)

Scottish Highland oak smoked salmon and Danish rye

### Scotch Morning Rolls

Goodwood Estate dry cured back bacon

Goodwood Estate pork and black pepper Lorne sausage

Grilled portobello mushroom and free-range egg (v)



Scan here or visit [mnu.mx/3142CA8](https://mnu.mx/3142CA8) to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

## LUNCH

Spanakopita, Goodwood Estate honey, black sesame, sumac, pickled red onions (v)

Goodwood Estate pork belly, roasted pineapple, hot honey

Slow roasted lamb leg, garlic yoghurt, salted cucumber

Grilled piri piri monkfish tail

Prawn cocktail salad

Scottish Highland oak smoked salmon, Horseradish crème fraiche, red onion  
capper berries, baby gherkins, lemon, dill mayonnaise

Sussex charcuterie and house pickles

Pork and black pudding sausage roll, piccalilli relish

Red wine braised chorizo sausages

Warm Sicilian caponata, marinated feta, Sussex peppers (v)

Green goddess chop salad, avocado and yoghurt dressing (v)

Heritage tomatoes, bocconcini, basil pistou (v)

Rosemary and garlic roasted new potatoes (ve)

The Kennels Caesar salad

Marinated vegetables (ve)

Goodwood Estate sourdough and Southdowns butter



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## **PUDDINGS**

Lemon curd crumble sundae

English strawberry, mascarpone cream and white chocolate cheesecake

Goodwood Estate cheese, traditional accompaniment

## **AFTERNOON TEA**

Goodwood Estate ham, wholegrain mustard mayonnaise, white farmhouse bread

Charlton cheese and tomato chutney, granary bread (v)

Cucumber, mint cream cheese, white farmhouse bread (v)

Scottish smoked salmon, dill crème fraiche, rye bread

Free-range egg mayonnaise, Hampshire watercress and shallot, brioche bread (v)

Freshly baked fruit and plain scones, Cornish clotted cream  
strawberry preserve and Southdowns butter

Dark chocolate choux buns

Citrus and vanilla set cream

Treacle and almond tartlet

Mini sticky stem ginger loaf



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