



THE KENNELS DINING ROOM

SAMPLE MENU 2026

BREAKFAST

Goodwood Estate kefir and Sussex berries

Freshly baked croissants, Danish pastries, a selection of preserves

The Kennels granola, chia seeds coconut yoghurt, Goodwood Estate honey

Avocado, fermented kohlrabi, Nutbourne tomatoes (vg)

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

Scotch Morning Rolls

Goodwood Estate back bacon

Rare breed Goodwood Estate sausage pattie

Grilled portobello mushroom and free-range egg

LUNCH

Marinated Thai beef, wilted Asian greens, sesame dressing

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

Warm artichoke, goats cheese and caramelised onion quiche

Stuffed Provencal vegetables (vg)

Cucumber, heritage carrots, kohlrabi, breakfast radish (vg)

Sun-dried tomato tapenade (vg)

Butter bean hummus, ezme, zhug, tahini (vg)

Blackened aubergine, sumac pickled onions, pomegranate (vg)

Scottish smoked salmon, polonaise dressing

Sussex charcuterie and pickles

South Coast crab cocktail

Salads

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

Potted ham hock, fine bean salad, whole grain mustard vinaigrette

Grilled new potatoes and chorizo, saffron aioli

Sussex tomatoes, marinated bocconcini, sunflower seed pesto

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

Warm sourdough and salted butter

Puddings

Dark chocolate and hazelnut brownie cheesecake

Sussex berries Eton mess, raspberry sauce, mascarpone cream

AFTERNOON TEA

Goodwood Estate honey roasted ham, English mustard

Charlton cheese and pickle

English cucumber with cream cheese

Scottish Highland oak smoked salmon, sea herb crème fraiche

Free-range egg mayonnaise and land cress

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

Assortment of afternoon cakes