



Christmas Day Lunch Menu 2025

Canapés

Starter

Crab bisque, tempura claw, spring onion
crustaceans, milk, gluten, soya, celery, sulphites

Bolognaise of Southdown game, strozzapretie, root vegetables & Parmesan
gluten, sulphites, milk, egg

Salt baked beetroots, cashew nut cream, truffled goats curd, hazelnut pesto, pickled quince V
milk, nut, sulphites, mustard

Fish

Goodwood gin & beetroot cured salmon, pickled cucumber, dill, citrus crème fraiche, trout roe
fish, sulphites, milk, mustard

Porcine mushrooms fritter, carpaccio, Roquefort, tarragon V
gluten, sulphite, milk, egg

Main

Jerusalem artichoke & wild mushroom en croute, parsnip puree, cavolo nero cabbage
gluten, sulphites, milk, egg

Sole a la Grenoble, brown shrimp, sprouting broccoli, apple pink fir potatoes
fish, milk

Estate beef fillet, duck liver mousse, brioche, fondant potatoes, heritage carrots, wilted chard, winter truffle
egg, milk, gluten, sulphites, mustard

Roasted turkey breast, chestnut and orange stuffing, pig in blankets, roasting juices, traditional trimmings
milk, gluten, egg, mustard, sulphites

Pre Dessert

Sicilian lemon granita

Dessert

Pineapple pavlova, passionfruit sauce, mascarpone cream
egg, milk, sulphites

The Kennel Christmas pudding, brandy butter, Goodwood cream
egg, milk, gluten, sulphites, nut

Estate cheese & local cheese, traditional accompaniments
milk, sulphites, gluten

Tea, coffee & mince pies

gluten, egg, milk

An optional 12% service charge will be added to your bill

Please note that dishes may contain nuts and other allergens and game dishes may contain shot