



Christmas Day Lunch Menu 2026

Canapés

Starter

Prawn & pumpkin bisque, cognac & tarragon Chantilly

Crustacean, sulphites, fish, milk

Confit goose pressé, liver parfait, Armagnac-soaked prunes, celeriac rémoulade, brioche

gluten, sulphites, milk, egg

Slow cooked duck egg, celeriac purée, black truffle & Charlton cheese velouté V

milk, nut, sulphites, mustard

Fish

Beetroot-cured halibut, clementine, yoghurt, dill, cucumber

fish, sulphites, milk, mustard

Salt-baked beetroot, apple & potato salad, yoghurt, dill, cucumber V

gluten, sulphite, milk, egg

Main

Squash & mushroom Wellington, porcini sauce V

gluten, sulphites, milk, egg, nuts

Chargrilled turbot, olive oil mash, langoustine sauce

fish, milk, crustaceans, sulphites

Sussex aged beef fillet, ox cheek, mushroom purée, black truffle & Levin down gratin

egg, milk, gluten, sulphites, mustard

Traditional roast Norfolk Bronze turkey, chestnut stuffing

milk, gluten, egg, mustard, sulphites

Pre Dessert

Iced St Clements

Dessert

Pineapple tarte Tatin, Pedro Ximénez, lime, rum & raisin ice cream

egg, milk, sulphites, gluten

The Kennels Christmas pudding, brandy butter, Goodwood cream

egg, milk, gluten, sulphites, nuts

Estate & local cheese, traditional accompaniments

milk, sulphites, gluten

Tea, coffee & mince pies

gluten, egg, milk, nuts

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