



The Kennels New Years Eve Brunch Menu

The Kennels is proud to source all of our beef, pork, lamb and dairy from our own organic farm, as well as venison and game from the Estate

£50 per adult, to include a glass of Veuve Clicquot Yellow Label Champagne

Starter for the table

The Kennels pastries & Goodwood sourdough served with marmite butter, whipped ricotta, honey & balsamic, fruit compote

Charentais melon & Goodwood charcuterie
sulphites, mustard

Main

Sirloin steak, scrambled eggs, garlic & herb butter, Sussex watercress & shallot salad
egg, milk, sulphites, mustard

The Kennels club sandwich, Home Farm back bacon, turkey breast, chopped egg, tomato, lettuce
gluten, egg, milk

Beef short rib hash, Fontina cheese, poached egg, wholegrain mustard hollandaise
egg, milk, sulphites, mustard, gluten

Cilbir eggs, Sussex chorizo, garlic yoghurt, feta, smoked paprika butter
gluten, milk, egg

Buttermilk chicken burger, Alabama white sauce, avocado, cabbage slaw, brioche
gluten, milk, egg, sulphites, mustard

Smashed avocado, poached eggs, grilled halloumi, burnt chilli pesto
milk, nut, gluten, egg

Eggs Benedict, Royal or Florentine
gluten, egg, milk, sulphites

Sides

Truffle & parmesan fries
milk

Caesar salad
milk, sulphites, gluten, fish, egg, mustard

Maple mushrooms

Hash rösti
milk

Dessert

Brioche doughnuts, blackberry sauce, apple compote, lemon curd
egg, milk, gluten

Estate cheese, traditional accompaniments
milk, sulphites