



Putting Green

Friday 6th September 2024

Breakfast

Fresh fruit

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

The Kennels homemade granola
Goodwood Estate kefir, raspberry fruit compote (v)

Scottish Highland oak smoked salmon
soft boiled egg, pumpernickel bread

The Kennels breakfast bowl
soft boiled egg, confit tomato, potato hash, wild mushrooms, wilted spinach, haricot beans (v)

Charlton cheese, spinach and pumpkin seed muffin
whipped avocado (v)

Morning rolls
Goodwood Estate bacon or pork sausage patty



Lunch

Slow roasted pork belly
fennel and apricot coleslaw

Lamb shoulder stuffed flatbread
tahini yoghurt

Warm Charlton cheese and caramelised onion quiche (v)

Spinach and sesame gyoza
raw vegetable and glass noodle salad (vg)

Goodwood Estate charcuterie
pickles, Sussex watercress

Potted crab, gravlax salmon, crevettes
sorrel mayonnaise, spiced cucumber, bloody Mary ketchup

Selection of handmade sushi
Asian dipping sauce, wasabi puree, pickled ginger

Smoked chicken Caesar salad
parmesan, pancetta, anchovies

Goodwood Estate rare roast beef
horseradish cream, Sussex watercress, onion rings

King prawn Puttanesca
olive, capers, sundried tomatoes

Capresse Salad
heritage tomatoes, mozzarella, basil (v)

Roasted carrot and piccolo pepper salad
harissa hummus (vg)

Selection of warm breads

Puddings

Dark chocolate mousse
pistachio praline, raspberries

English strawberries and Goodwood Estate cream



Afternoon Tea

Goodwood Estate honey roasted ham, English mustard

Charlton cheese and pickle

Cucumber with cream cheese

Scottish Highland oak smoked salmon, sea herb crème fraiche

Coronation Chicken

Scones and Pastries

Freshly baked plain and fruit scones

Cornish clotted cream and strawberry preserve

Assortment of afternoon tea pastries and cakes