

Farmer BUTCHER CHEF

Farmer, Butcher, Chef appoints Ben Hammet as new Head Chef

Hammet brings international experience and a passion for perfection to Goodwood's sustainable restaurant

Goodwood's sustainable restaurant, Farmer, Butcher, Chef, has appointed a new Head Chef with experience of crafting beautiful dishes around the world.

Ben Hammet began his career at Goodwood aged just 16, where he spent two years learning the basics before jetting off to work in Italy, followed by a whistle-stop tour of the globe. London played a part, where Ben had the opportunity to work on Bond Street in a kitchen under Matt Edmunds (who holds two Rosettes). It was here that Ben says every assumption he had was challenged and he learnt to cook from the heart.

The lure of the British Virgin Islands took Ben to a stunning private island next to Necker – with no roads and only 15 staff, he quickly learnt to create dishes using only seasonal and local produce, and taking a boat to pick up supplies for the day meant that he learnt to be extremely resourceful. Rubbing shoulders with the rich and famous was the norm and Ben regularly cooked Sunday lunch for Richard Branson and his family. Hammet then took his skills to Australia with a stint as Chef de Cuisine at a One & Only resort, and a restaurant in Melbourne, before finally returning to England, and to Goodwood.

This broad range of international experience has developed his passion for the finest ingredients. Hammet said; "I've always wanted to come back to Goodwood. It's where I started my career and it holds a special place in my heart. My grandfather was a chef who loved it here and it was him who gave me the desire to cook – it's what I've always wanted to do. Working closely with Darron Bunn and the farmer and butcher has really inspired me - I want my dishes to be as perfect as they can be."

Goodwood's group Executive Chef Darron Bunn added; "We feel extremely privileged to have Ben return to the team here at Goodwood and I'm really excited about our customers getting to experience his flair and passion for food."

ENDS

Editor's notes:

Goodwood is a 12,000-acre sporting estate in the heart of the Sussex countryside. Home to the Festival of Speed, the Qatar Goodwood Festival and the Revival, it is also becoming a foodie destination. www.goodwood.com



To book a table at **Farmer, Butcher, Chef** please call 01243 755070 or visit:
<https://www.goodwood.com/estate/farmer-butcher-chef/>

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About Farmer, Butcher, Chef:

Goodwood's latest food venture launched to rave reviews in November 2016. Upon opening it was awarded the UK's first-ever Royal Academy of Culinary Arts 'Sustainable Food Philosophy Seal'.

Not many can control every aspect of their produce in the way Goodwood can. From the fields where livestock graze to the in-house butchery and eventually to the kitchen – where the dishes are created – Goodwood oversees the whole process. The butcher is directly involved in designing dishes according to what cuts are available. An original approach that means nothing is wasted. Not only does this show the utmost respect for the animals, but it allows guests to enjoy unusual and rare cuts, bringing nostalgic cooking back to life.

About Goodwood Home Farm:

Goodwood has been farmed by the family for over three hundred years and is one of the largest lowland organic farms in the UK. The present Duchess of Richmond was one of the founding members of the Soil Association and ran her kitchen garden on organic principles, passing this passion on to her family and the rest of the business.

For all media enquiries, images, interviews, please contact:

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Farmer, Butcher, Chef on social media:

Facebook - <https://www.facebook.com/FarmerButcherChef/>

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