

Farmer BUTCHER CHEF

Summer is here at Farmer, Butcher, Chef
New seasonal menu launches on June 21, 2017

With Britain enjoying the longest heatwave for 20 years, there is no better time to dive into the new Summer menu at Farmer, Butcher, Chef on the Goodwood Estate.

Available from June 21, the new menu is bursting with fresh, seasonal ingredients including gooseberry, lovage and sorrel sitting alongside our signature cuts of organic beef, pork and lamb from Goodwood Home Farm.

The outside courtyard is the perfect place to enjoy delicious bar snacks from an expanded selection. New for Summer are a Mackerel Paté served on Malt Loaf, a Beef and Blue Cheese bun and Beetroot Crisps.

Goodwood's group executive chef Darron Bunn says: "We're really enjoying the challenge of refreshing our Farmer, Butcher, Chef dishes with seasonal ingredients. We are still celebrating unusual cuts of meat, which lend themselves to slow-cooking, but the garnishes and accompaniments are lighter and crunchier. We've sprinkled a bit of Summer across the menu."

Spiced Haunch of Lamb is teamed up with heritage tomatoes and runner beans, our award-winning Pork Belly is rubbed with honey and sage and served with roasted apricots and radishes and there is a new dish of Whole Roasted Stuffed Quail served with sweetcorn, bacon butter and romaine lettuce.

Round off the meal with a Raspberry and Peach Soufflé or a Summer Berry Trifle.

Inspiration for Goodwood's latest food venture, which is located next to The Goodwood Hotel, comes from the relationship between farmer Tim Hassell, butcher John Hearn and chef Darron Bunn. They work together to create the frequently-changing and diverse menu that showcases Goodwood's organic farm produce.

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.

Join us for al fresco dining and long summer evenings in beautiful West Sussex countryside, feasting on delicious organic food.



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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Editor's notes:

Why not make the most of Goodwood Hotel's Summer Offers and stay over?

Midweek: Bed and Breakfast for £130 single / £140 double occupancy or Dinner, Bed and Breakfast for £165 single / £210 double occupancy

Weekend: Bed and Breakfast for £170 single / £180 double occupancy or Dinner, Bed and Breakfast for £205 single / £250 double occupancy

(Excludes July 31 to August 5 and August 25 to 27. Special Holiday rates from July 3 to September 3 2017).

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'.

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 ran her kitchen garden on organic principles, passing this passion on to her family and the rest of the business.

About the Royal Academy of Culinary Arts:

Founded in 1980, the Royal Academy of Culinary Arts is Britain's leading professional association of Head Chefs, Pastry Chefs, Restaurant Managers and suppliers.

<http://royalacademyofculinaryarts.org.uk/>

About Goodwood:

Goodwood is a 12,000-acre 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 increasingly famous for food. <http://www.goodwood.com>



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