

# *Farmer* BUTCHER CHEF

December 5, 2017

## Tom Kerridge wows the crowds with Goodwood-inspired feast at Farmer, Butcher, Chef

Farmer, Butcher, Chef celebrated its first anniversary with friend and fellow farm-to-table champion Tom Kerridge last night.

More than 80 guests enjoyed a sumptuous three-course meal featuring the organic beef, pork and lamb reared on the Goodwood Estate.

For the Farmer, Butcher, Chef team it was an inspirational evening. David Whiteside, an apprentice chef who joined Goodwood in July this year, was urged to join Tom at the pass to help plate up the main dish of Braised Breast of Goodwood Lamb with Keema pie and smoked aubergine.

David said: "I was a little taken aback when he asked me to come to the front of the kitchen; I had never done anything like that before. Tom was very patient. It was amazing to work alongside such a high-profile chef."

Tom added: "It's so important to include the younger members of the team; inspiring the next generation is what it's all about. The chefs at Goodwood are lucky to have this incredible produce literally on their doorstep. It's lovely to see the team at Farmer, Butcher, Chef embracing such a great food story."

Tom's menu was a hit with customers, who were able to meet and chat to the TV chef throughout the evening. He served Pig's Head Fritters as a starter with a spiced date sauce and for pudding he created a rich Sticky Toffee Pudding with Goodwood Beef Suet.

The evening also raised over £500 for the charity Hospitality Action via sales of signed copies of Kerridge's cookery book *Tom's Table*. Books are still available to buy from Farmer, Butcher Chef.

One of the most humble and inspirational Michelin-starred chefs in the UK today, Tom shares Goodwood's passion for provenance. He loved the story of our sustainable food journey, the



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<https://www.goodwood.com/estate/farmer-butcher-chef/>

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fact that all of the meat served across the Estate is born, bred and butchered at Goodwood and our commitment to the best in animal welfare.

Farmer, Butcher, Chef, located next to The Goodwood Hotel, was inspired by 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.

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.

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. <http://www.goodwood.com>

## **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 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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