



Inspired by the '24' seasonal moments around which the Foundation's landscape is designed, 24 celebrates seasonal and foraged ingredients harvested at their peak from the surrounding environment in Sussex, alongside award-winning organic produce from Goodwood Home Farm - nourishing, delicious and deeply connected to place.

THREE-COURSE SET MENU

Sourdough focaccia, Marmite butter

Salt and vinegar yellow split peas

Choose from

Nutbourne Beef Tomato, cascabel chilli, seeds, red onion,rocket

Mushroom Arancini, lemon mayonnaise

Sussex Fishcake, watercress, caper mayonnaise

Choose from

South Coast Monkfish, bisque, fennel

Goodwood Pork, radish, brown butter jus

BBQ Fennel salad, chicory, pecorino, hazelnuts

Crispy new potatoes

Choose from

BBQ Apricot, smoked almonds, oat sorbet

Dark Chocolate Mousse, honeycomb, biscuit

Set Custard, West Sussex strawberries

Goodwood Cheeseboard; supplement 5.00