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

Galantine of game, fig, walnut ketchup, salsify

Cornish Bluefin Tuna, gordal olive, jalapeno

Salt baked beetroot, horseradish labneh, walnuts

Choose from

Goodwood Featherblade, peppercorn, braised chicory

Red Mullet, curried cauliflower, saffron

Sage gnocchi, chestnuts, chanterelle, St Roche

Crispy new potatoes, fondant parsnips, hispi cabbage & bacon

Choose from

Mince Pie, brandy butter, Chantilly

Dark Chocolate Tart, cinnamon

Poached Pear, mulled wine sorbet, walnut

Goodwood Cheeseboard; supplement 5.00