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

Mushroom Arancini, truffle mayonnaise

Sussex Fishcake, watercress, caper mayonnaise

Roast Delica Pumpkin, cashew, toasted seeds

Choose from

Venison, quince, celeriac

Gurnard, cockles, crab sauce

Braised celeriac, puy lentils

Crispy new potatoes

Choose from

Poached pear, set custard, almond

Salted Caramel Tart, vanilla

Estate Plums, blackcurrant sorbet, walnut

Goodwood Cheeseboard; supplement 5.00