

Farmer BUTCHER CHEF

New General Manager joins Farmer, Butcher, Chef
*Iris Stoltenberg brings her expertise in service and passion for food to the
Farmer, Butcher, Chef experience*

As Operations Manager for Brasserie Blanc for over 10 years, Iris Stoltenberg was responsible for high standards of service across 8 restaurants in Southern England. With strong staff retention rates, she was fundamental in developing and training all levels of employees - from grass roots to Management level. She has now recently joined the team at Farmer, Butcher, Chef and brings her passion for food and the experience to Goodwood.

Iris landed her first position at Brasserie Blanc by striking up a friendship with none other than Raymond Blanc himself. He used to regularly come into the delicatessen in Oxford that she ran, and he managed to persuade her to work for him. Iris's love of food was enriched by her being able to work alongside Raymond. She was often a taster for the menus before they went live and got fully involved with all aspects of the food and experience. It's this passion for food that has brought her to Goodwood. She says, "I was drawn to Goodwood by the ethos and approach to cooking here – the fact that the produce is home grown just around the corner and ends up beautifully presented on the plate is a fantastic story. Plus, this is a new restaurant, which means there's scope for development and a lot of exciting things that I can do!"

Goodwood's group executive chef Darron Bunn says: "We are lucky to have found such a brilliant, very experienced manager in Iris Stoltenberg, who I'm sure will ensure that the service team become even more fantastic than they already are".

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.

ENDS



To book a table at **Farmer, Butcher, Chef** please call 01243 755070 or visit:
<https://www.goodwood.com/estate/farmer-butcher-chef/>

Farmer BUTCHER CHEF

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:

Goodwood Entertaining & Hospitality PR

Catherine Peel: Catherine.Peel@goodwood.com / 01243 755000 / 07810 186360

Media Centre:

To access the Goodwood Media Centre for rights free images please click [here](#)

Username: g00dw00d

Password: st3rl1ng

Social:

<https://www.facebook.com/FarmerButcherChef/>

<https://twitter.com/FBCrestaurant>

https://www.instagram.com/farmer_butcher_chef/



To book a table at **Farmer, Butcher, Chef** please call 01243 755070 or visit:

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