



Mouth-watering line-up for 2018 Festival of Food and Racing at Goodwood Racecourse

Goodwood Racecourse will host a Festival of Food and Racing from Thursday 24 to Saturday 26 May 2018. The event will be a celebration of the Goodwood Estate's own food heritage, in collaboration with a host of Michelin-starred chefs, restaurants, food experts and local artisan producers and suppliers, all of whom share Goodwood's sustainable ethos.

Inside a 'Home Grown' area, there will be live cookery demonstrations from Michelin-starred chefs, including Goodwood's own Darron Bunn, The Ritz's John Williams, Andreas Bagh of Marchal in Copenhagen and Phil Howard of Elystan Street.

Further demonstrations and table talks will be given by MasterChef: The Professionals winner Steven Edwards of Etch, Martyn Nail of Claridges, Matthew Brown of Hawksmoor, James Golding from The Pig Hotel group, Brandon Clemens of Kaspar's at The Savoy, Giles Thompson from the Earl of March, Alana Holloway of Fermented by Lab, Andy Hepworth of Hepworth Brewery, the Women's Institute, Laura Uphill of Gwen's Garden, Master Baker Troels Bendix, Rubies in the Rubble and Hallgarten & Frescobaldi.

Darron Bunn, alongside farm manager Tim Hassell and master butcher John Hearne, will give demonstrations on Goodwood Home Farm produce and how the farm's sustainable approach has shaped the dining experience in the restaurant, Farmer, Butcher, Chef. For those keen to try some of the organic produce, a range of cured meats and cheeses will be available for tasting, alongside a bar dedicated to Goodwood's home-brewed lagers and real ales.

An artisan Farmer's Market will provide guests with the opportunity to sample and shop a plethora of locally-sourced food and drink, as well as offering family activities for young foodies. Award-winning regional beers, cheeses and chutneys, breads and baked goods, chocolates and much more will give a rich flavour of Sussex and the surrounding area.

Across the Racecourse, a huge range of interactive displays will provide inspiration for guest's own culinary exploration, with pop-ups from Little Moons, Dexam, Sparks Yard, Le Creuset, Bunnings, House of Fraser, Mirabeau and Indie Bay Snacks. An array of concessions offering delicious food and drink will ensure no-one goes hungry.

Of course, the Festival of Food will go hand-in-hand with three afternoons of exciting high-class horseracing, all set against the magnificent backdrop of the rolling South Downs.

Tickets can be purchased from only £12 in advance and children under 18 go free in all enclosures. Please call 01243 216610 or visit goodwood.com for tickets, hospitality and further information.

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For press information, please contact;
Sam Hanson, Sport PR Executive
E: sam.hanson@goodwood.com
T: 01243 755 000
M: 07790 921 688

Goodwood Racecourse on social media:

YouTube: <http://youtube.com/goodwoodtv>
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