

Private Group “Woodland Forage & Dining experience”

Brought to your home/holiday home
£55pp for a 2.5hr 2-course experience

LUNCH ~ (minimum 4 guests) ~ DINNER

Delve into the world of wild foraging on this unique foraging and private dining experience for all occasions

What you'll be doing:

Stroll, forage and harvest on a short local walk

Chill with a glass of seasonal non-alcoholic bubbly

Prepare your salad and crush up your wild pesto

Enjoy our wild food recipe books

Dine with a scrumptious 2-course meal

What's included: A 2-course cooked meal, glass of fizz, foraging card, Food for Free' pocket guide each, guidance afterwards.

Location: Meeting at or near your home/holiday home. Short stroll around our foraging site, total walking distance <1km .

Booking essential. Contact Liz for a tailored experience
info@moorwildexperiences.co.uk / 07505364792

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Menu Example

(varies with season and produce availability)

~ STARTER ~

**Wild garlic pesto & wild mushrooms on bruschetta (V) /
Wild nettle or Wild mushroom soup / Wild asparagus with
wild garlic pesto and light rhubarb crème
(all served with freshly baked bread)**

~ MAIN ~

**Exmoor Venison haunch steak with wild mustard mash &
whortleberry jus / Devon Chicken schnitzel breast, wild
garlic & white wine cream sauce / Wild mushroom risotto
(vegan) / wild mushroom and roasted chestnut tagliatelle
(mains served with seasonal veg and foraged woodland salad)**

~ DESSERT ~

**Baked vanilla cheesecake with wild strawberry or rosehip
coulis & wild nuts topping / Baked spiced apple stuffed
with wild chestnut crumb & coconut crème (vegan)**

Allergen information: please get in touch to fulfil all your
dietary needs and for allergen information

Choices required in advance. Alternatives feasible