

FORAGER'S AUTUMN FEAST

Saturday 21st October from 7pm

Mulled **fruit** wine or local Romney Marsh Brewery amber ale

STARTERS

Potted **rabbit** with pickled vegetables and **horn of plenty mushroom**
Pearl barley and autumn vegetable broth with **redwood sorrel** oil

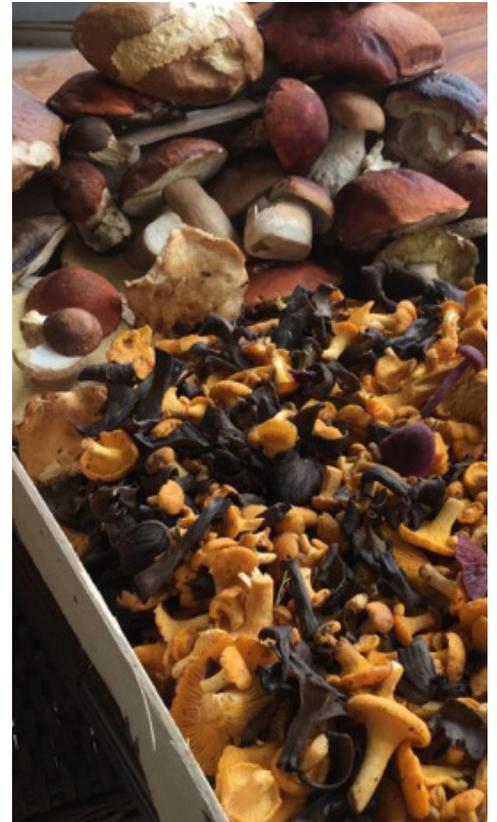
MAINS

Roasted local **wild boar** with **apple sauce** and roasted root vegetables
Cep, chanterelle and **horn of plenty** nut roast with parsnip cream and crisp

PUDDINGS

Pear and **cherry plum** crumble with traditional custard
Local cheese platter with **quince jam** and **preserved fruits**

Baskets of spelt bread with **Salt Marsh horseradish** cream



£35 per person

Booking essential

reservations@thegallivant.co.uk
or 01797 225 057

In partnership with Dave & Bo the Gallivant presents the Forager's Autumn Feast. Each of the dishes have been created by our talented chefs and celebrate the very best locally sourced ingredients with foraged wild fruit and veg. We've highlighted the wild and foraged elements and there will also be a few surprises. We're excited!

FORAGED

WILD MUSHROOMS

Mushrooms and fungi of all types are, quite simply, everywhere. Once you begin looking and start to develop your 'foragers eye', you'll be seeing them all over the place, and not just in the typical woodland or field scenarios. You will discover all different types of species in gardens, grassy verges, hedgerows - even on thatched roofs or pavement cracks.

WILD FRUIT

It's a sad fact that over the past few decades many native and mixed hedgerows have disappeared as they have been grubbed up. With the loss of these wild areas and wild mixed hedgerows we become all the poorer - not only does our wildlife lose vital food plants and natural habitat but we also lose places to find and forage for wild food.

SALT MARSH HORSERADISH

Horseradish is found growing wild virtually everywhere - you may have passed it by and simply mistaken it for dock leaves. One quick scrunch of the leaves in your hand will reveal the deep but refreshing smell of the horseradish. Its pungent, almost intoxicating aroma quickly starts the digestive juices working and it's a must with anything roasted.