

Wild Food Feast

Filo pastry parcels
filled with parmesan nettle puree, sautéed sussex
ceps and toasted hazelnuts

Portobello mushrooms
stuffed with burdock mash, roasted butternut squash,
cobnuts and goats cheese

Citrus seared mackerel fillets
with a medley of wild mushrooms and stir fried sorrel and
chestnuts

Poached pears
with elderflower and blackcurrant syrup

Chestnut and apple shortbreads

Dishes prepared today are low in fat, salt and sugar and designed to be made with wild and seasonal ingredients which can generally be foraged for or sourced locally.

For more information about what we do contact:



www.communitychef.org.uk