

WINTER Menu

*Choose your
table*



*Gather your
people*



& let the season unfold.



How it works

- 1. Choose your Table: Gather, Plant-Forward, Forage, or Hearth.***
- 2. Pick your format — 3 courses or 4 courses (includes palate cleanser or petit four).***
- 3. Book for your date — I bring everything: sourcing, cooking, serving, clearing.***

(All menus use regenerative, local & foraged produce. Allergens & dietaries can be adapted with prior notice.)

***T&Cs
Minimum of 6 people
50% deposit to secure the date
Travel charges may apply***

THE GATHER TABLE

£50 pp (3 courses) | £55 pp (4 courses)

***A relaxed, seasonal feast — generous, colourful and familiar.
Designed for family dinners, festive gatherings & office parties.***

Starter:

Squash and Sage soup with cream and smoked salt

Main:

***Succulent nut roast wrapped in winter-green cabbage leaves
served with roast parsnip cream, cranberry & elderflower glaze, and crispy
sage.***

Sides:

***Maple-roasted carrots & parsnips with rosemary salt,
Cranberry & lemon roasted sprouts with toasted hazelnuts,
Thyme-scented mash potatoes with smoked butter***

***Dessert: Sticky toffee pudding
with spiced date caramel & vanilla
cream***

***(4-course option adds
warm focaccia &
whipped feta with
rosemary honey)***



PLANT FORWARD FEAST

£60 pp (3 courses) | £65 pp (4 courses)

***A modern vegan celebration — rooted in land, vibrant with ferments
& foraged herbs.***

Starter:

***Celeriac & apple remoulade with toasted buckwheat and lemon-thyme
dressing***

Main:

***Walnut & mushroom pithivier, encased in flaky buckwheat pastry, with
caramelised parsnip purée, cranberry-glazed sprouts & thyme-scented
gravy.***

Sides:

***Roasted heritage roots with wild herb oil & toasted seeds, Sprout tops
& kale ribbons with chestnut crumb and lemon zest, Parsnip & apple
purée with pine salt***

Dessert:

***Hazelnut frangipane & damson tart
with warm barley custard***

***(4-course option adds foraged herb
truffles or pine-syrup sorbet)***



THE FORAGE TABLE

£70 pp (3 courses) | £75 pp (4 courses)

An elemental winter journey — smoke, root, and forest aroma.

Starter:

Pickled beetroot carpaccio with whipped ewe's cheese and walnut dust (vegan option available)

Main:

Pithiver stuffed with porcini, barley, caramelised onion & thyme, served with maple shallots and crispy kale

Sides:

Charred winter greens with wood sorrel oil

Smoked shallots & chestnuts tossed with cider glaze

Honey-roasted carrots with thyme oil & toasted oats

Dessert:

Chocolate & Elderberry tart with Hazelnut Crust

(4-course option adds wild mushroom consomme with alexander oil)



THE HEARTH TABLE

£80 pp (3 courses) | £88 pp (4 courses)

A candle-lit celebration of winter's richness — fine local meats, smoke, butter & amber sweetness.

Starter:

***Cured trout with dill, beetroot, horseradish cream & rye crisp /
Roasted celeriac carpaccio with pickled walnut, apple & lovage leaf oil
(vg, gf)***

Main:

***Venison loin with elderberry-black garlic jus, salt-baked parsnips &
cavolo nero crisp***

Sides:

***Honey-roasted carrots with caraway and sea salt
Charred sprouts with hazelnut butter and lemon zest
Wild greens sautéed with garlic oil and toasted oats***

Dessert:

***Dark chocolate & sea buckthorn
torte with heather honey cream***

***(4-course option adds clementine &
pine-tip sorbet or chamomile truffle
petit four)***



EASY BOOKING

Pick your Table – choose the Gather, Plant-Forward, Forage or Hearth experience.

Confirm your date & guest number – (min 6 guests).

Pay 50 % deposit to secure your booking.

I handle everything else – sourcing, cooking, service & cleanup.

**Contact us today for
the Winter/Xmas
season**

✉ hello@earthlyfeasts.uk

🌿 www.earthlyfeasts.uk/private-dining

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📍 **Serving North Wales & beyond**

