



PRODUCTS AND SERVICES

We are Fruits of the Forage a sustainable wild food business showing people the amazing flavours to be found in the wild. Based in Macclesfield we make award winning preserves, run foraging courses, create wild food events & bespoke catering. Our ambition is to inspire people with wild food & provide practical knowledge alongside unique dining experiences.

www.fruitsoftheforage.co.uk
Twitter @foragefruits
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EVENT CATERING

Canapes

VEGETARIAN

Wild Mushroom Tapenade

Focaccia crouton, parmesan & bitter cress

Nettle and Wild Garlic Soup

Nettle ricotta & croutons

Cheshire Cheese Mousse

Oat cake & perfect pear chutney

Ground Elder Tabbouleh

Baby gem, cobnut dukkah & preserved lemons

Jack-by-the-Hedge Croquettes

Hot crabby chilli jam & creme fraiche

MEAT

Duck Liver Parfait

Crostini & dam sloe chutney

Roasted Hogget Loin

Wild seeded crispbread & wild garlic pesto

Smoked Pheasant

Baked tortilla, sour cream & wild garlic salsa

Hogweed Curry Chicken

Chicory & dandelion leaves

FISH

Mackerel & Wild Horseradish Pate

Crostini & gooseberry surprise chutney

River Dee Cockle Popcorn

Crispy sea beet & pickled sea purslane

Pollock Brandade

Focaccia crouton & sorrel leaves

Flounder Pescadillas

Hot rhuby chilli jam & sour cream

SWEET

Roasted Dandelion Root Tiramisu

Dark chocolate and candied cobnuts

Mini Wild Fruit Scones

Fruits of the Forage jams & clotted cream

Dandelion Syrup Baba

Rhubarb & elderflower cream

Chocolate & Sea Buckthorn Tartlets

Cobnut crumble & Cheshire honey labneh

Wild Ice Creams & Sorbets

Plum stone syrup & cobnut praline

FRUITS *of the* FORAGE



Private Event Catering

SPRING

Nettle & Jack-by-the-Hedge Soup

Wild herb ricotta & wild seed focaccia

Wild Garlic Marinated Plaice

Pickled sea purslane, tartare sauce & sorrel

Roasted Venison Loin

Pulled venison shoulder, British wholegrain quinoa, ground elder & cuckoo flowers

Lady Elder Bakewell

Elderflower & rhubarb

SUMMER

Sea Beet & Squash Arancini

Hot crabby chilli jam, parmesan & watercress

Potted Crayfish

Wild garlic focaccia & wild garlic

Scorched Coronation Wild Rabbit

Penny bun mushroom pilaf, chickweed pakoras
ramson naan bread & hogweed curry chutney

Wild Berry Eton Mess

hedgerow sorbet, lady elder cream & brambles

AUTUMN

Wild Rabbit Meatballs

Lingonberry jam & dock seed sourdough

Nettle, Sea Beet & Mascarpone Rotolo

Hot rhuby chilli jam, wild garlic veloute

Roasted Lyme Park Venison Haunch

Mugwort dauphinoise, sea beet,
hogweed carrots & dam sloe sauce

Damson & Dark Chocolate Brownie

with raspberry granita & scotch pine ricotta

WINTER

Penny Bun Mushroom Ravioli

toasted chestnuts & watercress pesto

Crab Apple Mackerel Escabeche

Sweet cicely remoulade & wild seed focaccia

Pot Roasted Crown of Pheasant

Crab apple red cabbage, charred northern
lemon quince & elderberry chutney

Wildest Sloe Gin Mince Pie

mulled winter berry ice cream & cobnuts

Traditional Ice Cream Bike

WILD COCKTAILS

Sloe Seville Shake - Award winning Sloe Seville Marmalade with gin, lemon & soda

Wild Herb G&T - G&T with fresh aromatic gin herbs such as angelica & sweet cicely.

Bubbly Lady Elder - Elderflower Cordial with English Sparkling Wine

On the Hedge - Vodka cocktail with award winning Hedgerow Harvest Jam made with elderberry, blackberry, damson, plum, and apple.

The Wild Sour - Bourbon with the honeyed flavour of Dandelion Flower Syrup, sour Seville orange juice & a dash of hedgerow vinegar.

WILD ICES

Caffe Leone - Roasted dandelion roots give our ice cream a deep coffee flavour.

Wham Bam Damson - Foraged damsons really make this delicious fruity ice cream.

Rhubaflower - Allotment rhubarb alongside our very own elderflower cordial.

The Decadent Damson - A heady blend of our best foraged damsons sweet, sour & deeply delicious.

Skinny Blossom - Low fat yogurt sweetened with our dandelion syrup.

Damtastic - Damsons give sweetness and tang to our low fat yogurt not just fantastic but damtastic!

FRUITS *of the* FORAGE



AWARD WINNING PRESERVES

Hogweed Curry Chutney *GTA

Hogweed seeds are warming and zesty, making a great addition to the Indian spices in this punchy pumpkin chutney, use as a condiment for curries or roast meats.

Dam Sloe Chutney

Balances sweet sour damsons and sloe with the perfect spices to create a delicious accompaniment to any meat or cheese, especially stilton.

Gooseberry Surprise Chutney

Piquant and refreshing, best enjoyed with fish, made with gin and wild gin botanicals including alexanders, angelica, hogweed and elderflower.

Hedgerow Harvest Vinegar

Elderberries, blackberries and damsons in cider vinegar, a rich and fruity combination perfect for sweet & savoury dishes or cocktails.

Hot Crabby

Crab apple and wild garlic chilli jam with smoky roast peppers and a touch of cumin. With depth of flavour and a gentle heat whether you like it hot or not, you will be desperate for a dollop.

Hot Rhuby

Rhubarb and wild garlic chilli jam has a delicious texture and flavour with smoky roast peppers.

Sloe Seville Marmalade *GTA

Sloes add a plum jam twist to traditional marmalade.

Sloe Seville Shred

A very British luxurious marmalade made with the shredded zest of Seville oranges suspended in a sloe jelly.

Hogweed Seville Marmalade - BDW

Hogweed seeds are warm and zesty adding a delicious aroma to traditional marmalade.

Dam Sloe Jam **GTA

Damsons and Sloes; tangy, rich and fruity, an all-wild winner!

Hedgerow Harvest Jam **GTA

Damsons, apples, plums, elderberries and blackberries - fruits which grow together naturally make the best jam.

Mulled Plum Jam **GTA

Our warming winter jam made with wild spiced mulled wine is the taste of yule tidings.

Lady Elder Jam

Rhubarb infused with elderflower and apple, a delicate taste of early summer.

Dandelion Syrup

Tastes incredibly like honey, but lacking the intense sweetness, very versatile ingredient.

Elderflower, Rhubarb and Grapefruit Cordial

Scented Elderflowers are perfectly balanced with apples, tart rhubarb and grape fruit.

Winter Warmer Cordial

Hedgerow fruits mulled with wild spice made to warm your cockles, best enjoyed by an open fire.

***GTA** = Great Taste Awarded

BDW = Bronnze, Dalemmain World Marmalade Awards