



**EVENING**  
**Private Dining**

AT FORAGE FARM SHOP  
& KITCHEN

MENU BROCHURE



# RESTAURANT HIRE

Our restaurant features a spacious, open-plan layout with a relaxed, welcoming atmosphere. The main dining area comfortably seats 40–80 guests, with adjoining extensions providing additional seating for up to 40 more.

*Minimum spend of £2500. Available 6pm - 11pm, Mon - Sat.*

## CANAPÉS

FROM 18.5PP

A selection of elegant, bite-sized canapés - perfect for welcoming guests or adding a stylish touch to your event.

## FORK BUFFET

FROM 39.5PP

Substantial, seasonal dishes designed to be enjoyed without formal dining - perfect for larger gatherings.

## FINGER BUFFET

FROM 27.5PP

Seasonal bites, including sandwiches and savoury treats - ideal for relaxed, informal gatherings.

## 3 COURSE

FROM 45PP

A sit-down meal, featuring seasonal dishes - offering a refined and memorable dining experience for your guests.

## BURGERS & PIZZA

PRICE PER ITEM

Choose from our Penllyn Estate burgers or freshly baked pizzas, cooked in our pizza oven for a flavour-filled evening.



## THE MAIN RESTAURANT

Seats 40 - 80 guests



## THE GREEN ROOM

Seats an additional 20 guests



## THE GLASS ROOM

Seats an additional 20 guests | Stunning views of the lawn

OUR SPACES



# CANAPÉS

18.5 PP

## Choose 5:

- Maple & sesame pigs in blankets
- Smoked salmon roulade, citrus crème fraîche
- Chicken liver parfait, red onion marmalade
- Breaded brie, cranberry compote (V)
- Ham & Black Bomber croquettes
- Mushroom vol-au-vents (V)
- Mini fish & chips
- Mini Forage burgers

## Desserts

- Chocolate & pistachio truffle
- French macarons
- Coffee & walnut profiteroles

# FORK BUFFET

39.5 PP

## Starters

Beetroot, Goats' Cheese & Caramelised Walnut Salad (V)

Penllyn Estate Scotch Egg

Gochujang & Lemongrass Pork Skewers, Asian Slaw

## Mains

Pan-Fried Cod

*Crushed rosemary potatoes, samphire, saffron & chive sauce*

Penllyn Estate Beef Burger

*Smoked bacon, Monterey Jack, gherkins, burger sauce*

Burrata Salad

*Heritage tomatoes, courgettes, basil pesto (V)*

## Desserts

Sticky Toffee Pudding

*Butterscotch sauce, vanilla ice cream*

Chocolate Mousse

*Salted caramel, whipped cream*

Strawberry Eton Mess

Add 8oz Sirloin  
Steak  
triple-cooked chips,  
vine tomatoes,  
peppercorn sauce  
+6.5pp



# FINGER BUFFET

27.5 PP

Selection of Wraps & Sandwiches:

*Halloumi & chilli jam (V) / Coronation chicken /  
Ham & wholegrain mustard / Egg mayonnaise /*

*Crayfish in Marie Rose*

Estate Sausage Rolls

Scotch Eggs

Smoked Bacon & Broccoli Frittata

Welsh Beer-Battered Cod Goujons

*Tartare Sauce*

Tomato, Basil & Mozzarella Ciabatta Pizza

# THREE COURSE

*Spring/Summer Menu | 45 PP*

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## STARTER

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Chorizo Scotch Egg  
*Smoked Garlic and Paprika Aioli, Hot Honey*

Beetroot Carpaccio  
*Caramelised Walnuts, Goats Cheese, Pickled Red Onion*

Estate Lamb Gochujang Skewer  
*Asian Slaw, Toasted Sesame Seeds*

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## MAIN

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Burrata Salad Heritage Tomatoes  
*Chargrilled Courgettes, Herb oil, Basil Pesto, Balsamic Glaze*

Pan Fried Cod Fillet  
*Parsley and Caper Crushed New Potatoes, Spinach, Poached Egg, Chive and Saffron Sauce*

Estate Honey Glazed Pork Belly  
*Sweet Potato Puree, Kale, Apple Compote, Cider Jus, Crackling*

8oz Sirloin Steak (£5 Supplement)  
*Peppercorn Sauce, Tripple Cooked Chips, Vine Cherry Tomatoes*

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## DESSERTS

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Chocolate Mousse  
*Salted Caramel Sauce, Honeycomb, Cream*

Summer Berry Eton Mess  
*Raspberry Sorbet*

Lavender and Penllyn Estate Honey Panna Cotta  
*Fresh Strawberry Compote, Traditional Welsh Cake*

# THREE COURSE

*Autumn/Winter Menu | 45 PP*

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## STARTER

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Chorizo Scotch Egg  
*Smoked Garlic and Paprika Aioli, Hot Honey*

Soup of the Day  
*Sourdough Bread & Butter*

Bang Bang Cauliflower  
*Cauliflower Puree, Sriracha, Garlic Aioli, Toasted Black Sesame Seeds*

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## MAIN

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Butternut Squash Gnocchi  
*Kale, Sage, Pomegranate and Lemon Crème Fraiche*

Pan Fried Cod Fillet  
*Parsley and Caper Crushed New Potatoes, Spinach, Poached Egg, Chive and Saffron Sauce*

Estate Honey Glazed Pork Belly  
*Sweet Potato Puree, Kale, Apple Compote, Cider Jus, Crackling*

8oz Sirloin Steak (£5 Supplement)  
*Peppercorn Sauce, Triple Cooked Chips, Vine Cherry Tomatoes*

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## DESSERTS

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Chocolate Mousse  
*Salted Caramel Sauce, Honeycomb, Cream*

Apple and Forest Fruit Crumble  
*Crème Anglaise*

Sticky Toffee Pudding  
*Butterscotch Sauce, Vanilla Ice Cream*

# PIZZA'S & BUGERS

PLEASE PLACE A PRE-ORDER



## SIDES

Fries 4  
Parmesan Fries 6  
Feta & House Pickles Salad 5



## BURGERS

Penllyn Estate Cheeseburger 10  
*Smoked Back Bacon, Gem Lettuce, House Burger Sauce*

Fried Chicken Burger 10  
*Korean BBQ mayo, Pickled Red Onions, Gem Lettuce*

Pumpkin & Spinach Burger 8  
*Gem Lettuce, Tomato, Vegan Pesto Mayo*

## PIZZA

*Choice of two flavours max for the group:*

Classic Margherita 11 | Pepperoni 12 | Hot Honey Pepperoni 12.5 | Feta, Roasted Mediterranean Vegetables 12 | Wild Mushroom, Blue Cheese & Rocket 12 | Cheesy Garlic Bread Pizza 9



# STRETCH TENT HIRE

Evening Availability: 5pm-10pm

Set on our spacious lawn, our beautiful rustic stretch tent provides a stylish and relaxed setting for any occasion. Fully equipped with heating, lighting, tables, chairs and a roped off lawn area (on request), it's available for evening hire (until 10pm) at an hourly rate, with a hog roast. Sorry, no DJs but if you'd like to use our PA system please let us know.

*£80 per hour*

*Minimum Spend £1500*

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## HOG ROAST

Our traditional hog roast is slow-cooked for tender meat and crispy crackling, served with fresh rolls and sides for crowd-pleasing option.

# HOG ROAST

*Available from May - September | After 3pm | Minimum Spend of £1500*



Pork Roll, Stuffing, Apple Compote, Crackling,  
Selection of Salads, Roasted New Potatoes

**16.5 PP**