



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 £2750. 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.

OUR SPACES



THE MAIN RESTAURANT

Seats 40 - 80 guests



THE GREEN ROOM

Seats an additional 20 guests



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

STARTER

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

MAIN

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

DESSERTS

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

STARTER

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

MAIN

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, Tripple Cooked Chips, Vine Cherry Tomatoes

DESSERTS

Chocolate Mousse
Salted Caramel Sauce, Honeycomb, Cream

Apple and Forest Fruit Crumble
Crème Anglaise

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

PIZZA & BURGERS

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 £1750*

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