



Lucia Stuart, Director
The Wild Kitchen



Gourmet Foraging Adventures

SPECIAL 2022 : Foraging by bicycle 

thewildkitchen.net 07810317866

COASTAL FORAGING DAYS IN EAST KENT. Price £129 pp

Sat 25
June **Edible Seashore:** Gather seaweeds & coastal plants in beautiful St Margarets bay within view of France. Gourmet feast, cook-up & gastro de-briefing in stylish beach hut.

Mon 4
July **Food Lovers Foraging:** We visit different eco-systems for the maximum of wild foods from mussels to samphire, edible flowers to tasty berries. The Wild Kitchen team will serve a 'rolling banquet' of in our 'restaurant without walls'. An unforgettable menu with botanical cocktails and herbal foraged teas paired with British cheeses.

Sat 16
July **Smugglers & Samphire:** Stunning beach wilderness with Smuggler's tunnel. Gather samphire, wild leaves & edible flowers. Fill your baskets & then relax in the sun for our gourmet beach picnic with botanical cocktails & herbal teas.

Sat
Aug
13 **Woodland Forage & Fire*** Bark to flowers to roots; learn how to forage food from woodland. Cook in the woodland kitchen and prepare a grand lunch feast to share around the fire in the shade of ancient trees. Cooking on the fire is an exceptional experience and your guides are two veterans in the field, Hannah Nicols & Lucia Stuart. Location near Canterbury, Kent. (*Price on application)

Sun 21
Aug **Foraging by Bike:** Oysters, seaweeds & flowers on six mile seaside adventure. Gourmet picnic of mussels cooked on the beach with melted camembert & seabuckthorn cake.

Sun
4 Sept **Edible seashore (Vegan Special):** Learn about seaweeds coastal plants & cliff herbs. Forage delicious & nutritious free food. Vegan feast with ferments in our stylish beach hut.

Sat 1
Oct **Shellfish Special:** Fill your basket with mussels & oysters. Gourmet beach picnic with fizz & *Bloody Mermaids* under the dramatic skies that inspired the painter, JW Turner.

Oct 15 **Berries by Bike:** A 6 mile foraging treasure chest with wild acorns and sea buckthorn berries to take home. Gourmet picnic.



Bespoke bookings welcome
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