



Fork to Fork
and
Crittenden Estate
present our
Autumn Feast

Canapes:

in Heronswood Historic House

Shared platters:

House baked herb bread

Pheasant terrine, baked quince

Risotto of local wild mushroom

Fennel, pear and hazelnuts

Wild local hare: confit legs and
raspberry rolled loin

Heritage salad of carrots, beets
and labna

Semolina gnocchi of Bohemian
pumpkin and sage

Heirloom beetroot and walnut tart

Spiced salad of peppers, eggplants
and olives

Dessert

Ellisfield farm quince gallette,
hazelnut praline ice-cream

Bon appetite