

START HERE

Are you looking for a unique foraging or nature experience on the Isle of Arran?

Yes

No

Wild Food Arran can't help. Sorry!

Are you a party of 5 or more people?

Yes

No

Are you interested in eating a foraged meal as part of your experience?

Yes

No

Would you like your experience to be longer than 2 and a half hours?

Yes

No

Book a Bespoke Experience!

Info on next page

Larger groups (5+)
OR
Any food/meals included
OR
Longer than 2.5 hours

Book a Small Group Foraging Experience!

Info on website

- Affordable prices for:
- 1-4 people
 - without food/meal
 - Less than 2.5 hours



TOPICS COVERED:
**THE SPIRIT OF ARRAN, WILD FOOD, NATURE,
 WILDLIFE, HISTORY, PLANTS, FUNGI, SEAWEED**



BESPOKE EXPERIENCES	NO. OF PARTICIPANTS	COST
Short forage or tour -1 hour & 30 minutes	Max 20	£200
Half day with Foraging/Nature/island Guide -4 hours	Max 20	£400
Full day with Foraging/Nature/island Guide -7 hours	Max 20	£600
Wild food cooking demo with samples and tasters -Upto 1 hour	No max	£300
Larger group sizes can be accommodated and quoted on an individual basis	No max	On request
Wild food Consultation with full PDF report. Per day	N/A	£550

NOTES:

- Discounts are available for charities, community groups and related causes.
- Events on the **Isle of Arran only**. Other locations considered by request.
- You will be asked for a **non-refundable deposit of £100** upfront.
- **Food is subject to a minimum charge**, the equivalent of 5 participants will be charged as a minimum to cover ingredient costs.
- The total cost of the event must be a **minimum of £400 to include lunch or feast level food**. No food or Nibble level food is available for any event.
- **Larger groups** require extra staff and can be accommodated with prior arrangement only.
- Groups of 1-4 people looking for a short foraging experience with no food can book the **Small Group Foraging Experience** for only £75/hr.

ADDING FOOD!	NO. OF PARTICIPANTS	COST
Nibble level: <ul style="list-style-type: none"> • Harvested together during event • Cooked and served simply • Starter sized portion each • With wild tea and various tasting samples • E.g fried wild greens on sourdough baguette 	Max 20	£10 per person
Lunch level: <ul style="list-style-type: none"> • One preprepared dish with seasonal wild food • 1 side dish of wild and local food • Served picnic style • Dietary requirements catered for • E.g. Wild Mushroom fritata & salad 	Max 20	£20 per person
FEAST level: <ul style="list-style-type: none"> • Unique food experience • Meat/veggie main dish • At least 2 side dish of wild and local food • Carefully curated local artisan produce • Dessert • Wild booze tipple • Served picnic style • Dietary requirements catered for • E.g. Arran venison burgers with wild garlic aioli on a sourdough ciabatta, potato & seaweed salad, wild mushroom pakoras, Scots Pine Cake, wild raspberry gin. 	Max 20	£30 per person

Thank You

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Foraging Guide
 Wild Food Arran





See Some of My Favourite Bespoke Experiences So Far!





A Mystery Tour of the Fairy Sites and Historical Medicinal Plants of the Isle of Arran



Arran Venison Burgers on the Beach for a Whisky Club from Belgium



A Wild Vegan Feast and Tour of a Secret Woodland in Lochranza starting with a Close Encounter of a Stag!





A Historically Accurate Bronze Age Feast of Emmer Wheat Sourdough Bread, Venison Stew, Hazelnuts, Wild Greens Etc for Archeology Scotland at Drumadoon



A Huge Wild Food Beach Tour and Wild Sauna of 40 People from an Alumni Group from London.



Deer Butchery in Practice with a Small Group



Book your experience now!