

# 2022 FORAYS



This year I will be offering three types of forays. The main ones are all-day (10am - 4pm) and are held on Saturdays and Sundays between mid-September and mid-October. These comprise a three-hour foray followed by a three course, mushroom-based, meal in a converted barn with preserving and tasting sessions. Guests also get a field guide and their share of the morning's haul. These cost £70 per person. There are big reductions for children and dogs are also welcome.

10, 11, 17. 18. 24 and 25 September

1, 2, 8 and 9 October

I also offer customised forays for small groups of friends (sometimes doubled up with another group or couple). These are usually on weekdays and generally last two - three-hour. They consist of just a foray and are priced at a flat rate of £50 per hour, irrespective of numbers. Extra 'frills' such as wild mushroom soup with homemade sourdough bread can be added to the package. Children and dogs are welcome.

The last option is very subject to season, but there is generally a big flush of porcini (cepes) at the end of August. The range of other species is usually rather restricted, but in a good year a two-hour foray will end with over-flowing baskets. These are also charged at £50 an hour per group.

To book e-mail [danielbutler@fungiforays.co.uk](mailto:danielbutler@fungiforays.co.uk) or 07794 294221