



British Deer Society Cooking Demonstration

From Simon Crockford,
Executive Chef at the Celtic Collection

Sika - Dorset

Seared Venison Loin (SD,D,N,C)

Baked pumpkin with hazelnut crust, parsnip, red cabbage, sprout leaves, quince, girolle jus

Muntjac - Monmouthshire

Moroccan Spiced Braised Venison (G,D,SD)

Venison pastille, cauliflower rice, fennel seed yoghurt, parsley, pomegranate

Fallow – Monmouthshire

Venison Loin Salad (SD,G,E,D)

Beetroot, orange, endive, chestnut, cranberry, blue cheese, salad cream

Sika - Dorset

Sika Venison, Juniper and Rosemary Sausages (G,D,E,S,C)

Crushed salt baked celeriac, pancetta, horseradish, venison jus