

# SERVING SUGGESTIONS

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## Smoked Duck

Smoked Duck with griddled asparagus, toasted brioche and poached quail eggs

Salad of Smoked Duck with balsamic roast beetroot, frisee salad and red onion chutney

Warm salad of Smoked Duck with cider vinaigrette, baby leaves and herbed smoked cheddar biscuits

Smoked Duck Breast with walnuts, pomegranate and roast pear salad

Tartlet of Smoked Duck with apricots and chives

Smoked Duck with a salad of beansprouts, coriander, julienne of root vegetables & soy and ginger dressing

Tartare of Smoked Duck with granny smith apple compote and brandy soaked sultanas

## Smoked Chicken

Smoked Chicken and gremolata spring rolls with sweet chilli dipping sauce

Warm Smoked Chicken with lemon and olives on a bed of grilled Mediterranean vegetables

Cherry wood paper wrapped sticky smoked chicken strips with peppers, onion, sour cream and guacamole

Smoked Chicken, spinach and pine nut tortilla with Romanesco sauce

Smoked Chicken, ham and mushroom potato cakes with aioli dressing and baby cress

## Game Terrine

Game Terrine served on orange, toasted pine nut and chicory salad with sweet fig dressing

Game Terrine on a celeriac salad with a rocket pesto

Game Terrine, Provencale style salad (fine beans, olives, tomato, boiled egg and cucumber) with red pepper dressing

Avocado, orange & almond salad topped with Rannoch Game Terrine

Curly endive and bacon salad with Rannoch Game Terrine and croutons

## Roast Smoked Venison

Roast Smoked Venison with warm potato salad, mustard dressing and confit of red pepper

Roast Smoked Venison with colcannon potatoes and beetroot salad

Veloute of spinach and apple with julienne of Roast Smoked Venison and basil oil

Roast Smoked Venison with grilled haloumi and spiced tomato chutney

## Cold Smoked Beef

Smoked Beef with blue cheese panacotta & honey roast figs

Carpaccio of Smoked Beef, red onion & capers with crostini of garlic crusted sour dough bread

Fennel, thyme and garlic risotto with Smoked Beef parcels filled with creamed white onion

Smoked Beef, spinach, raisin and mushroom empanadillas with horseradish cream

Cold Smoked Beef, Moroccan date, orange and carrot salad with citrus dressing

Rannoch Smoked Beef with patatas bravas and feta cheese

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