



Starter of Smoked Goose and Smoked Chicken with Trio of Rannoch Chutneys

INGREDIENTS (Serves 8)

24 slices smoked goose
24 slices smoked chicken
Large handful dressed leaves
Rannoch Apple Ale and Chilli Chutney
Rannoch Balsamic Onion Confit
Rannoch Beetroot and Orange Chutney

METHOD

- Arrange a small pile of mixed leaves in the centre of 8 plates and place 3 slices of smoked goose and 3 of smoked chicken on each.
- Place a generous spoonful of each Rannoch chutney on each plate and serve.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to www.rannochsmokery.co.uk.