



The Hungry Guest

MEREWORTH VENISON WELLINGTON

SERVINGS: 4

PREP & COOKING TIME: 1 HOUR

INGREDIENTS

1 x venison wellington – available from
The HG Butcher

1 x Mereworth Leek
½ x Mereworth swede
¼ x Mereworth red cabbage
200g x Mereworth potatoes
1 x bunch of Mereworth curly kale
8 florets of purple sprouting broccoli

Port Sauce:
200ml port
1 shallot, roughly chopped
1 sprig of Thyme
1 Bay leaf
250ml Beef stock
25g Butter

DIRECTIONS

For the port sauce:

1. Add the port, shallot, bay leaf, and a sprig of thyme to a pan.
2. Reduce the port by half.
3. Top up with beef stock.
4. Reduce by two thirds. Strain.
5. Whisk in two knobs of cold butter and reserve.

For the venison wellington:

1. Preheat an oven to 200 degrees C.
2. Line a tray with baking parchment and place the wellington on.
3. Bake for 20 minutes, and then allow to rest for an additional 20 minutes.
4. Cut using a sharp serrated knife.

For the vegetable garnish:

1. Peel and boil the potatoes and swede until soft, then mash well and season with salt.
2. Finely chop the leeks, cabbage, and kale and sauté in a pan until soft.
3. Fold the sautéed vegetables into the mash. Pipe or spoon onto the plate.
4. Pan fry the purple sprouting broccoli, caramelising well, and season.