

Partridge, pear, Stilton and sticky toffee date salad



Ingredients

1 whole Partridge

Salad

125g crumbed stilton
2 Conference pears (peeled and quartered
dipped in lemon juice)
1 bunch English watercress
2 little gem lettuce (quartered)
8 toffee dates (halved and stoned)
½ lemon
1 tbsp quality clear honey
A slug of hazelnut oil
Salt and pepper
25ml oil

Serves 4

Method

- Season the partridge and brown in a smoking hot pan with a touch of oil.
- Place in a preheated oven (180°C/Gas Mark 4) and roast for around 35-40 minutes until the juices run clear.
- Take out and allow to rest for 15-30 minutes. Gently remove all the meat from the breast and legs and slice into strips.
- In a bowl place all the above salad ingredients, gently fold in the partridge and season.
- Finish with a squeeze of fresh lemon, honey and a slug of hazelnut oil.

Enjoy with a good bottle of 2009 Montagny 1er Cru, Maison Roche de Bellene, Burgundy