

game-to-eat e-Newsletter

December 2009

Welcome to Game-to-Eat's December e-newsletter... bringing you all the latest news from the world of delicious wild British game! In this e-newsletter:

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If you can not read this e-mail then please use [\[this link\]](#) to see an online version. If you would like to print out this newsletter please use [\[this link\]](#).

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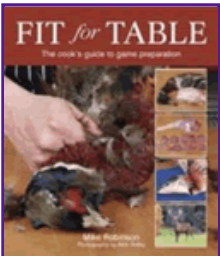
1. Festive feast



Click to see the recipe for Roasted Haunch of Venison with Lemon Thyme and Smoked Garlic.

If you're tired of turkey or bored of beef, why not serve delicious roast venison, partridge or pheasant as an alternative Christmas lunch this year? Wild game is so quick to cook, and at its seasonal best at this time of year. Order from your butcher or look out for various oven ready cuts in the supermarket. To really impress try our recipes for on the right.

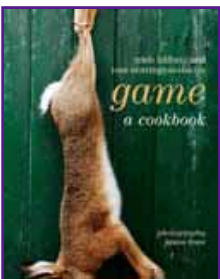
2. Fit for Table by Mike Robinson - book review



Click here to read the full review

"The cook's guide to game preparation - field to table" is a neat description of this step-by-step, pictorial guide to preparing game from scratch. Not for the faint-hearted, this is surely an invaluable tool for serious cooks and chefs.

3. Game: a cookbook by Trish Hilferty and Tom Norrington-Davies



Click here to read the full review

A stunning collection of recipes with beautiful food photography, the two authors are very clearly passionate about the subject and share their expert advice and knowledge on each species.

4. Win Win Win!

7. Recipes of the Month

Roasted Haunch of Venison with Lemon Thyme and Smoked Garlic



[\[link to recipe details\]](#)

Whole Roasted Partridge with Lemon Crushed Peas



[\[link to recipe details\]](#)



[Click here to enter the December Game to Eat competition]

Image copyright Jason Lowe

We are offering five lucky people the chance to win a copy of Game: a cookbook by Trish Hilferty and Tom Norrington Davies which we have reviewed this month. Containing over 150 recipes in a delightful mix of traditional and modern styles, this will appeal equally to game lovers and the newly converted. For your chance to win, simply answer this question correctly

What is the name of our December Restaurant of the Month?

1. The Brown Horse Inn
2. The White Horse Inn
3. The Black Horse Inn

5. Butcher of the Month



[Click here for more details]

Tywardreath Butchers

41, Church Street, Tywardreath, Par, Cornwall PL24 2QQ

Tel: 01726 812393

W: thelocalbutcher.co.uk

Game-to-Eat's December Butcher of the Month is run by Andrew and Sue in the village of Tywardreath, Cornwall. They stock a wide selection of game and even make their own "Shooter's Sausage".

6. Restaurant of the Month



[Click here to see exactly what Head Chef Paul Webster, had to say]

The Brown Horse Inn, Winster, near Bowness-on-Windermere, Cumbria LA23 3NU

Tel: 01342 - 715217

Web: thebrownhorseinn.co.uk

Our restaurant of the month is The Brown Horse of Winster, south of Lake Windemere. Head chef Paul Webster's restaurant menu offers a contemporary take on traditional local fare with a huge emphasis on game. All the game comes from their own Brown Horse estate which means they are able to control the quality and ensure the meat is at its best.