

Welcome to Game-to-Eat's new e-newsletter...

bringing you all the latest news from the world of delicious wild British game! In our September/October e-newsletter:

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1. Glorious Game

Autumn is one of the best times of year to enjoy delicious, seasonal foods and top of the list is British wild game. September kicks off the new partridge season, followed by the start of the pheasant season on the 1st October. So now is the time to think about including all the delicious wild game flavours in your cooking or looking out for game on the menu when you are eating out. You will find an exciting range of convenient cuts from your local butcher and in most supermarkets so now you can get creative in the kitchen and treat family and friends by making game a regular feature on the table and your weekly shop!

2. Game-to-Eat booklet and posters



You can order your copy, posters and dispenser on [this link](#)

New from Game-to-Eat is a stunning recipe booklet out now. This year Sophie Wright, member of the Culinary Academy Team, has developed a range of delicious, mouth-watering recipes to excite your taste buds and provide inspirational cookery ideas for any occasion. The booklet includes recipes to impress, like Pan Seared Pheasant with Bacon and Figs. Tasty Spiced Plum and Venison Salad, for a lighter option, or for that family favourite to please a hungry crowd, the Game Pie is perfect.

3. Autumn Favourites

You can't beat tucking in to a tasty plate of bangers and mash to warm up those cold autumnal evenings, so why not try the mouthwatering flavours of game sausages for something a bit different and special. Available in local butchers and most supermarkets, they are a great healthy alternative. For the ultimate sausage sandwich try game sausages with a teaspoon of caramelised red onion; for a warming, cosy supper try a hearty sausage casserole; and what about adding them to a traditional English breakfast!

4. British Game Dinner

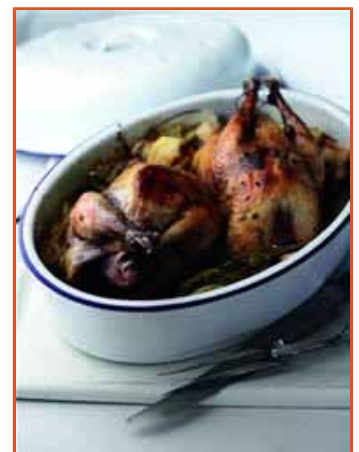
Recipes of the Month

Roast Partridge with Thyme Butter, wild Mushrooms and Parsnip Puree



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

Pot Roasted Pheasant with Cider, Apples and Celeriac



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



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

Cyrus will be hosting a British Game Dinner in association with Game-to-Eat and Rioja producer Marqués de Cáceres at his world renowned Café Spiced Namaste on Thursday 22nd October 2008. The evening will consist of a sumptuous four course dinner using game to create exciting Indian dishes such as Pheasant Sheek Kavaab, Partridge Tittar Mussalum and Venison Kheema Hawa Mahal. Each course will be matched with a wine from award winning Rioja producer Marqués de Cáceres. Tickets cost £70 per person.

Sept/Oct 2008