



Smoked Venison Salad with Melon & Raspberry Vinaigrette

Serves 2 (Starter Portions)

Ingredients:

100g Coopershill Smoked Venison

10 Scoops of Melon

2 Servings of fresh mixed organic salad leaves

Raspberry Vinaigrette:

1 fl oz Coopershill Raspberry Vinegar

2 fl oz Extra Virgin Olive Oil

1 tsp Honey

1 tsp Wholegrain Mustard

Salt & Black Pepper to taste

Instructions:

Put the vinaigrette ingredients in a jar and shake to combine. Arrange 2 plates with the smoked venison. Place the melon scoops around the meat, toss the salad with a little vinaigrette, just enough to make them glisten, not drown, and place in the centre of the plate. Drizzle the dressing around the venison and melon and serve immediately.