



*Tregothanan Estate venison, crushed celeriac, cavolo nero with clementine and cranberry sauce*



*Serves 4*

## *Ingredients*

100ml white wine vinegar  
75g castor sugar  
250g fresh or frozen cranberries  
2 juicy Clementine's  
1 head of celeriac (medium to large)  
250ml dry white wine  
1 sprig of thyme  
1 bay leaf  
50g butter  
1 large head of cavolo nero or similar  
cabbage  
1 red chilli  
1 clove garlic  
50ml extra virgin olive oil  
100ml pommace oil  
600g trimmed venison haunch  
50g butter  
Salt and black pepper



## *Neil Haydock*

It's fair to say that Executive Chef Neil Haydock has always been obsessed with food. Growing up in rural Lancashire, his grandfather taught him a love of traditional countryside foods, from game to foraged wild ingredients, and his decision to become a chef was made very early. Throughout his career, Neil has retained this passion for local, seasonal foods; he has always sought small-scale local artisan producers to give his menus a real sense of place.

Neil's experience includes senior roles at a number of highly regarded restaurants, including the Sandy Lane Hotel in Barbados, Terence Conran's Bluebird in London and most recently, as Executive Chef at Fifteen Cornwall. Now controlling The Hotel's Brasserie, The Living Space and The Beach Hut, Neil is building on Watergate Bay's reputation as an outstanding food destination, creating diverse, contemporary menus that showcase the very best of Cornwall's produce while taking inspiration from around the world.

## *For the cranberry and clementine sauce*

Place the vinegar and castor sugar into a saucepan and bring to a simmer. Add the cranberries and stir gently until they start to soften. Add the juice of two clementine's and the zest of one clementine. Bring back to a simmer and cook for a couple of minutes before removing from the heat and allow the sauce to cool.

## *For the celeriac*

Peel the celeriac using a sharp knife following the shape of the bulb so as not to take off too much flesh. Dice the celeriac into rough 1cm cubes and place into a medium hot saucepan with a little olive oil, add a pinch of salt followed by the wine, thyme and bay leaf.

Cover the celeriac with a little greaseproof paper, this will keep the heat constant around the celeriac allowing it to cook evenly, if all the liquid evaporates before the celeriac is tender add a little more water. When the celeriac is tender and starting to fall apart add the butter and stir in, season and put to one side.

## *For the cavolo nero*

Placing your hand at the bottom of a stem pull upwards, this will release the leaf from the woody stem. Repeat this with all the stems then wash thoroughly in deep, cold, slightly salted water. Cook the cabbage in boiling salted water until tender, drain well in a colander. Split the chilli in half, remove the seeds and finely chop.

Peel the garlic clove and finely chop, adding some oil and salt may help with this process. Add the chilli and garlic to the cavolo nero with a little extra virgin olive oil, salt and milled black pepper. Mix thoroughly and check the seasoning.

## *For the venison*

Heat a frying pan and add a little pommace oil. Season the venison with salt and milled black pepper and place into the pan, this should sizzle intensely as the moisture meets the oil. Reduce the heat and allow to cook for 2 or 3 minutes on one side, repeat the process on all sides until you have an even caramelisation all over the venison.

Depending on how thick the piece of meat is, you may just need to finish it in a pre-heated oven for a couple of minutes. At this point add the butter to the pan and baste the venison.

You don't have to add the butter but venison is very lean and basting with the butter gives the meat added depth and richness.

Rest the venison for at least 5 minutes to allow the juices to settle back into all areas of the meat before cutting.

## *To serve*

Warm the celeriac and cavolo nero if required and place onto your plates. Slice the venison into nice 1cm thick slices and evenly distribute between the plates laying it over the celeriac and cabbage and top with a spoonful of the cranberry sauce.

Finish with a drizzle of olive oil or if you have it a nice gravy made from the venison bones finished with a small piece of bitter dark chocolate melted into the sauce for added richness, it is Christmas after all...