

# Excellent elevenses



*In association with Foxdenton sloe gin*



Pippa Vlok the shoot cook, served in china mugs with the offer of a drop of Tanners dry sherry to taste. Sandwiches presented in wicker baskets are handed around with the soup. These are neatly cut mouth sized and normally there is a variety of seven or eight different fillings including pheasant from the estate, Ludlow smokehouse smoked salmon, Oakley Park cheddar and home roast ham. All ingredients are supplied by the Ludlow Food Centre for sandwiches and the shoot lunches

More recently a thermos of sausages from D.W. Walls Butchers in Ludlow has been added to the elevenses with a pot of mustard and rarely are there any left as the party move off to the next drive. ■

WIN A BOTTLE  
AND SHOOTING FAME

Do you want your shoot to feature in excellent elevenses and win a bottle of sloe gin in the process? If so just send an email to Martin Puddifer with no more than 250 words and a few pictures about what you serve at elevenses. Email: [martin.puddifer@timeinc.com](mailto:martin.puddifer@timeinc.com)



**A** good shoot day is all about pace and timing – it can't be crash, bang wallop all day long. And the elevenses break comes as the perfect opportunity to stop and reflect on the privilege of spending a day in the field. So in recognition of this most excellent of sporting traditions we have teamed up

with Foxdenton, makers of traditional drinks for the perfect elevenses and famous for their Goliath bottle, to select one shoot to feature in excellent elevenses each month.

And our winner this month is the Downton shoot in Shropshire. Shoot elevenses normally consist of home made soup freshly made that morning by

## Game recipe of the month

### Roast partridge, pear & honey

#### Ingredients

- 4 oven-ready partridge
- 2 pears
- 50g blue stilton
- 50g hazelnuts
- 30g honey
- Cornish sea salt
- Milled black pepper

#### Method

Season the partridge and sear in a hot pan for two minutes each side. Place into a hot oven and roast for 10 minutes at 220°. Remove

SERVES FOUR PEOPLE

from the oven and allow to rest for 10 minutes. Cut the pear in half and remove the core with a spoon to make a hole. Place the pear into the partridge pan with a little butter and cook until caramelised. Remove from the heat onto some kitchen paper. Fill the pear with the stilton and hazelnuts. Place the partridge and pear onto a serving plate. Drizzle over a little honey and serve. ■



**Lee Maycock** is the development chef for Game-to-Eat ([gametoeat.co.uk](http://gametoeat.co.uk))