

recipes



Roast partridge with wild mushrooms and cranberry port sauce

From Marcus Van Luttmer, head chef at [Pescadou](#) in Padstow, who says: 'If you can't get hold of partridge, use pheasant, wild duck, rabbit, or a small chicken instead.'

Serves 4

Method

1. Heat a dash of oil in a casserole pan and brown four partridges for a minute and then remove.
2. Fry a the pancetta or bacon with the onion, carrot, celery, garlic, bay leaf and thyme. When slightly coloured, add the mushrooms and sauté a little longer.
3. Add the port and game or chicken stock. Then add the partridges to the pan, seal with a lid and roast in a hot oven for 15 minutes.
4. To make the cranberry port sauce, strain a little of the cooking liquid into a separate pan and add 200g of fresh cranberries, a teaspoon of redcurrant jelly, the juice and zest of one orange and the sugar to taste. Simmer until it thickens.
5. Serve one partridge per person with a spoonful of cranberry port sauce, and some crisp roast potatoes and savoy cabbage.

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ingredients

- Partridges 4
 - Pancetta or bacon a handful, diced
 - Carrots 1, peeled and diced
 - Onion 1, diced
 - Celery 1 stick, diced
 - Garlic 1 clove, crushed
 - Bay leaf 1
 - Thyme a handful
 - Mushrooms 150g
 - Port 100ml
 - Chicken or game stock 200ml
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- For the cranberry port sauce:
 - Fresh cranberries 200g
 - Redcurrant jelly 1 tsp
 - Orange 1, juice and zest
 - Sugar 50-100g