

Loin of highland venison with skirlie tatties in a drambuie sauce

Loin of venison cooked rare and rest for 10 in hot cupboard(on top of the cooker)

Rough large cubes cooked maris piper roughed up in a colander

Skirlie - shredded suet(or butter), salt pepper, finely chopped onion,

Handful of medium oatmeal

Gently fry onion in suet(butter) add oatmeal till golden brown

Toss the tatties and bake in the mixture

Pile the potato mix on plate arrange some sliced venison on top.

Reduce from venison stock with some red wine and a shot of drambuie with some fresh thyme stems season then pour over venison