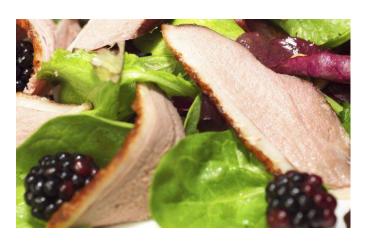


SMOKED DUCK AND SEASONAL BERRY SALAD

A quick and easy seasonal starter. Use any berries in season.



Ingredients

2 200g Smoked Gressingham Duck Breast - thinly sliced 2 handfuls of fresh blackberries - bought or picked from the hedgerows

1 tablespoon Pine Nuts - Roasted until golden
1 bag of baby salad leaves
Olive oil

Balsamic Vinegar Halen Mon Sea Salt

Freshly cracked black pepper

Dress your favourite salad leaves with an olive oil & balsamic dressing and season lightly with sea salt and cracked black pepper.

Scatter over the slices of Smoked Duck Breast, blackberries and the toasted pine nuts.

Serve with crusty bread.

This salad is also delicious when drizzled with Raspberry Sirop for an extra fruity flourish!

