

## OAK ROASTED SALMON – READY TO EAT PARTY FOOD

Our [Oak Roasted Salmon](#) is just brilliant for easy festive and holiday entertaining!



Look no further for a solution for your Christmas Eve celebrations. After a hectic day with family and to make more time to prepare ahead for Christmas Day, nothing could be easier than a festive feast of ready-to-eat [Oak Roasted Salmon – peppered or plain](#).

We serve our [Oak Roasted Salmon](#) at room temperature with quick and easy roasted new potatoes, baby beetroot roasted with shallots and dill, fresh green salad & a bowl of [Dill Cream](#) to hand around. Nothing nicer!

Garnish the [Oak Roasted Salmon](#) just as you please – we like to use watercress leaves or pea shoots with red pepper or chilli slivers and lime wedges but it's just as lovely to use traditional cucumber with lemon and even prawns.

For summer gatherings simply garnish the side of salmon with summer flowers and serve alongside your favourite salads and [herb-dressed potatoes](#).



To make the dill sauce – simply mix a jar of our lovely [Dill & Mustard Sauce](#) with a large tub of crème fraiche or [Mayonnaise](#). You can also use our delicious [Sweet Beetroot Chutney](#) on the side if you are not cooking your own beetroot.

We would love to hear how you serve your [Oak Roasted Salmon](#)?