

Venison Wellington
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Forth Inn
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Ingredients

1 Salmon cut Venison
10 Mushrooms
¼ Onion
1oz Butter
4oz Puff Pastry
2 slices Parma Ham

Seal the venison in a little vegetable oil in a hot pan.

Brown on all sides then take out and allow to it cool.

Using the same pan add the finely chopped onions and mushrooms with the butter, season, allow to cool.



Roll out the puff pastry so it is approx 4-5 mil thick.

Lay the parma ham out flat.

Place the venison on top. Put the mushrooms on top of the venison then roll in the ham.

Roll the whole thing in the pastry and bake until golden brown at 180C.

Take out from the oven and leave to rest for 5mins.

Serve and enjoy!