

Dishing it up

Recipe Corner

Smoked Salmon and Goats Cheese Roulade



Ingredients (Serves 6)

6 slices of smoked salmon
1 tub of spreadable goats' cheese
2 tsp chopped chives
Finely grated rind of 1 lemon
Mixed salad leaves dressed with a few drops of olive oil

Roll out a piece of cling film a few centimetres larger than the smoked salmon. Place the fish on top.

Mix the cheese, chives and lemon together and spread over the salmon.

Roll tightly using the cling film and twist both ends to make a tight roulade. Chill for a couple of hours.

To cut the roulade, keep the cling film on and cut through the salmon about 2cm thick. Unravel the cling film once the roulade is on the plate as this helps it to keep circular and not squashed. Serve with mixed salad leaves and crusty bread.

Review

OAKLEY Hall has recently been refurbished to house 18 luxury bedrooms, a three bedroom cottage and improve the facilities in the original 1795 building.

Conference centres and hotels don't often have the best reputation for food but Oakley Hall certainly is one of the exceptions with an accomplished menu at affordable prices.

What strikes you first about the menu is how small it is - only four starters, four main meals and four desserts. This limited menu means that the kitchen succeeds in delivering good quality dishes using fresh produce.

To start, we chose the Smoked Haddock with welsh rarebit glaze and tomato and chive beurre blanc. This was a rich and creamy dish that tasted great with a deep smoky flavour and a large piece of fleshy haddock.

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with a broad bean, mint and watercress salad was an inspired dish with perfectly cooked juicy pigeon and a refreshing and light salad which complimented the stronger flavour of the meat well.

The starters were a generous size and very good quality which was quite impressive for the £5 price tag.

For mains, we had the Roasted vegetable tart tatin with red onion marmalade and brie. This was a nice dish which was much better than your usual vegetarian fare. The tart was flaky and light which worked nicely with the molten brie. The dish played with different textures in your mouth and the

shredded crisps added a nice crunch although I think there were too many for the portion and also too much onion marmalade.

We also had the Medallions of lamb with aubergine caviar, fondant potato and red currant and rosemary jus. The lamb was tender and served with a delicious rich jus. The aubergine caviar added a nice earthy flavour however it was an unusual accompaniment for a more traditional dish.

Although quite full we couldn't resist a Lemon and raspberry mille feuille and the cheese board. It was not a traditional mille feuille comprising of shortbread layers rather than pastry. However it was a tasty, tangy and sweet dessert which was nicely complemented with a tarragon syrup.

The cheese board scored points for its use of local produce with all the cheeses coming from Hampshire.

After the meal coffees were served with chocolate truffles made in Alresford, another show of Oakley Hall's admirable commitment to use local produce and businesses.

Oakley Hall is set in beautiful grounds and makes a lovely setting for dinner. Service was very good and some little touches (like truffle oil on the table with your bread and olives) make it a nice place to eat.

Amanda Barnes

For more information on Oakley Hall visit www.oakleyhall-park.com or call 01256 783350 for reservations for the hotel or restaurant.

Oakley Hall



Tart Tatin

Hampshire Food Festival is here



Above: (left to right) HCC Vice Chairman Cllr Carol Leversha, Atul Kochhar, Hampshire Fare Chairman Derek Beaves, Raymond Blanc and HCC Cllr Ray Ellis

HAMPSHIRE Food Festival was officially launched on 1 July at an evening event which attracted some of Hampshire's most famous chefs.

The event was held at Vatika restaurant in Wickham hosted by owner and regular Saturday Kitchen chef Atul Kochhar. Celebrity chef Raymond Blanc also attended the event to show his support for the Food Festival.

Hampshire Fare Chairman Derek Beaves opened the event with a short address about what people could look forward to in the month-long festival. All over the county events are being held by local producers to encourage people to eat good food locally.

"This festival is a wonderful way to start celebrating food and reconnecting it with our culture," Raymond Blanc told the Alton Post Gazette and Alresford Advertiser. "It is a chance to meet some extraordinary people."

Guests were treated to local wines from the Wickham Vineyard and canapes by Vatika which included some more unusual additions such as Vindaloo Spiced Pigs Ears and Curried Quail Turnovers.

For more information on the Food Festival visit www.hampshirefare.co.uk

