

# Chef test

Two pub chefs put three new products to the test on their menus

**Mark Cording**  
chef/licensee

**Abbey Tavern**  
Barrow-in-Furness, Cumbria  
**Pub:** Private lease

**Gordon Blower**  
chef/licensee

**Cross Keys Inn**  
Lydney, Gloucestershire  
**Pub:** Admiral Taverns tenancy

**Duck sausages**



**PR:** The range comes in three flavours: duck and orange; duck, spring onion and ginger; and duck chilli and ginger. Hand produced, the sausages are made from prime cuts of duck. The sausages are packed in 1.2kg trays with four trays to a case.

**Price:** Approx £7.50 per kg.

**More info:** 00 353 4787124

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**Use:** Irish duck sausages with chilli and spring onion, served on potato champ with a wild berry jus (£7.95). The sausages were also used in the pub's mixed grill

**Mark says:** "A good quality product and easy to prepare; I grilled them and they kept their shape well. Slightly more expensive than other speciality sausages we use, but worth it because of the quality of product and high duck-meat content."

**Stock?** "We regularly offer speciality sausage and mash, and would use them again for this."

**Star rating?** \*\*\*\*

**Use:** Duck sausages with cheese mash (£5.95)

**Gordon says:** "Everything about these sausages was fantastic; the taste, quality and flavour were all great. The customers loved them and cleaned their plates every time. A good-value duck sausage that was easy to prepare."

**Stock?** "Definitely. These were a firm favourite and worked really well on our pub-classics menu."

**Star rating:** \*\*\*\*

**Roast half-duckling**



**PR:** Fully cooked and partially deboned with a traditional honey glaze, the duck can be microwaved and finished under a hot grill or oven-baked to crisp the skin. Available in 200g, 250g and 300g portions.

**Price:** Approx £3.50 per portion.

Portions are packed 10 to a case.

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**Use:** Crispy roast half-duckling cassoulet with caramelised onion and thyme mash (£13.75)

**Mark says:** "This product is of the highest quality; the meat is incredibly tender. Crisped up fantastically; the customers loved it. Slightly on the small side; the 250g portion size was fine for those with a smaller appetite but we would need the bigger size for others."

**Stock?** "In the larger size, we would definitely stock these."

**Star rating:** \*\*\*\*

**Used in:** Served with primavera risotto and also with new potatoes and vegetables (£9.95)

**Gordon says:** "Good quality duck, reasonably priced. They held their size well. When cooked in the oven they were dry, but when microwaved and then grilled they retained their moisture and crisped up fantastically."

**Stock?** "Yes, although I would find it hard to make much of a profit on these at the Cross Keys. I had to reduce the price to sell them. My customers aren't prepared to pay £9.95 for a main, even if it is duck."

**Star rating:** \*\*\*\*