

# GABRIEL MACHIN

Henleys favourite butcher since 1910

## SHOOTING SEASONS & COOKING GUIDE

TYPE OF GAME	NO OF SERVINGS	SHOOTING SEASONS (DATES INCLUSIVE)	AVERAGE WEIGHT	APPROX. ROASTING TIMES/ TEMP
<b>DUCK</b>		Below high tide mark September 1-February 20, elsewhere September 1-January 31		
Mallard	2-3 servings		1.1-1.3kg (2½-3lb)	Very hot oven 230°C, 450°F, Gas Mark 8 for 20-30 minutes
Teal	1 serving		300-375g (11-13oz)	Very hot oven 220°C, 425°F, Gas Mark 7 for 10-15 minutes
Wigeon	1 serving		675-900g (1½-2lb)	Very hot oven 220°C, 425°F, Gas Mark 7 for 15-25 minutes
<b>GEESE</b>	3-6 servings	As for duck	<b>Pink-footed</b> 1.8-3.1kg (4-7lb) <b>Greylag</b> 3.6-4.5kg (8-10lb) <b>Canada</b> 5.3-7.2kg (12-16lb)	Young goose very hot oven 220°C, 425°F, Gas Mark 7, for 10 minutes then slow oven 170°C, 325°F, Gas Mark 3 for 1 hour. Old goose Braise or stew
<b>WOODPIGEON</b>	1 serving	No close season	450-550g (1-1¼lb)	Very hot oven 220°C, 425°F, Gas Mark 7, for 20 minutes

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<b>HARES</b>	6-8 servings	No close season but they may not be offered for sale from March -July inclusive	2.7-3.1kg (6-7lb)	Young hare - hot oven 200°C, 400°F, Gas Mark 6 for 20m minutes per 450g (1lb); slow oven 150°C, 300°F, Gas Mark 2 for 1½-2 hours
<b>RABBITS</b>	3 servings	No close season	1.1-1.5kg (2½-3½lb)	Hot oven 200°C,400°F, Gas Mark 6 for 1 hour
<b>GROUSE</b>	1-2 servings	August 12-December 10	550-675g (1¼- 1½lb)	Moderately hot oven 190°C, 375°F Gas Mark 5 for 35 minutes
<b>PTARMIGAN</b>	1-2 servings	Scotland only, August 12-December 10	450-550g (1-1¼lb)	Roast (young birds) or braise
<b>PARTRIDGE</b>	1-2 servings	September 1-February 1	<b>cock:</b> 375-425g (13-15oz) <b>hen:</b> 365-415g (12½-14½oz)	Very hot oven 220°C, 425°F, Gas Mark 7 for 30 minutes
<b>PHEASANT</b>	3-4 servings	October 1-February 1	<b>cock:</b> 1.3-1.5kg (3-3½lb) <b>hen:</b> 900g-1.1 kg (2-2½lb)	Moderately hot oven 190°C, 375°F Gas Mark 5 for ¾-1 hour
<b>COMMON SNIPE</b>	1 serving (as a starter, 2 per person main course)	August 12-January 31	90-120g (3½-4½oz)	Very hot oven 230°C, 450°F Gas Mark 8 for 6-15 minutes
<b>WOODCOCK</b>	1 serving	October 1-January 31 (England & Wales) September 1-January 31 (Scotland)	225-400g (8-14oz)	Very hot oven 220°C, 425°F Gas Mark 7 for 15-20 minutes

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DEER	SEX	SHOOTING SEASON:	
		ENGLAND	SCOTLAND
Roe	Buck	April 1 - October 31	April 1 - October 20
	Doe	November 1 - February 28/29	October 21 - March 31
Fallow	Buck	August 1 - April 30	July 1 - April 30
	Doe	November 1 - February 28/29	October 21 - February 15
Red	Stag	August 1 - April 30	July 1 - October 20
	Hind	November 1 - February 28/29	October 21 - February 15

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