

Mark Hix

Fillet of venison with bashed neeps, haggis and whisky sauce

Serves 4



4 x 150g trimmed venison saddle fillets

1/2 glass of good red wine

6 juniper berries, crushed

A few sprigs of thyme, chopped

Salt and freshly ground black pepper

150ml beef stock (a cube will do)

2 good shots of whisky

150g-200g good-quality haggis, skin removed and meat crumbled or spooned into small, rough 1cm pieces

Bashed neeps

Leave the venison, wine, juniper and thyme to marinate overnight in a stainless-steel or china dish covered with clingfilm.

Remove the venison from the marinade, dry the fillets on kitchen paper and season with salt and freshly ground black pepper. Heat a little vegetable oil in a heavy-bottomed frying pan and cook the fillets for 2-3 minutes on each side for medium rare or a few minutes longer for medium. Then leave them to rest on a plate to catch the juices. Cover with foil to keep warm.

Meanwhile, put the marinade into a saucepan and boil it rapidly until it has reduced to a tablespoon. Add the stock and whisky and any juices from the venison and boil for about 5 minutes or so until the sauce has thickened. If the sauce is not thick enough, dilute a little cornflour in some water and stir it in, a little at a time, until it thickens. Strain it through a fine-meshed sieve.

Reheat the bashed neeps and fold the haggis into them. Spoon into the centre of each plate. Slice the venison into four or five pieces and arrange on the neeps, then pour the sauce around.

Mark Hix MBE

Chef, food writer and advisor

Mark Hix is a celebrated chef and award-winning food writer. Our Captain, Darren, met Mark when they were at catering college together in Dorset, and have been friends ever since.

Follow him online and social media for more recipes and event updates.

Website markhix.co.uk

Instagram [@markhix](https://www.instagram.com/markhix) Substack

[@markskitchentable](https://www.substack.com/p/markskitchentable)



Mark is frequently lauded as one of Britain's most eminent restaurateurs with an unrivalled knowledge of ingredients with provenance. He is an award-winning author and food writer with 12 cookbooks to his name, the latest of which, *Hooked*, regales stories of fishing from his childhood through to the present day. He had an award-winning weekly recipe column in *The Telegraph Magazine* until January 2026, with previous contributions to print including *City AM*, *GQ*, and *The Independent on Saturday*, for which he was the food writer for 14 years. You'll also find his monthly columns in *Marshwood Vale* and *Dorset Magazine* as well as contributions to *The Guardian Weekend Magazine*. He recently launched his self-published book 'Fishy Tales' with artist Nettie Wakefield bring food and art together in a unique coffee table-style book.

After overseeing top London restaurants *The Ivy*, *Scotts*, *Le Caprice* and *J Sheekey* for 17 years, Mark opened his iconic HIX restaurants which included the likes of *Tramshed*, *Hixter*, *Mark's Bar* and *HIX Oyster & Chop House*, which sadly closed in the pandemic. After closing his last site, *The Oyster & Fish House*, in December of 2024, he is now focussed on his events, writing and advisory roles. He also hosts an array of culinary

events including the unique Mark's Kitchen Table which takes place at his Charmouth home, as well as taking guests foraging for wild food and fishing off the Dorset coast.