



Fete ACCOMPLI

PLANNING A WEDDING STREET PARTY OR A GET-TOGETHER IN THE PARK? THEN KEEP IT EASY AND TRADITIONAL – AND DON'T FORGET THE REGAL TOUCH, SAYS **GIZZI ERSKINE**

The minute the sun comes out, the British public like to whip up a picnic and break open the Pimm's. And what better excuse than the royal wedding? The party doesn't have to be too organised – in fact, I think the more higgledy-piggledy the better. Everyone can bring their own tables and chairs; add a bit of bunting and a few tea lights in jam jars and you're ready to go.

Think of it as a great big buffet. Make large terrines that everyone can tuck into by cutting off a slice. And you don't get more royal a dish than coronation chicken. Of course, the best thing about having a party on your doorstep is you don't have too far to stumble home – so make that a large glass to cheer the couple on with.

CORONATION CHICKEN TERRINE WITH COURGETTES

Serves 8

- 1 whole free-range chicken
- Sea salt and freshly ground black pepper
- 3 free-range eggs
- 2 courgettes, cut into ribbons with a potato peeler

- For the dressing**
- 150ml mayonnaise
 - 1 tsp tomato purée
 - 1½ tbsp curry powder
 - Juice and zest of 1 lemon
 - 1½ tbsp mango chutney
 - A few sprigs of tarragon, chopped
 - Sea salt and freshly ground black pepper
 - Sourdough melba toast, to serve

Heat the oven to 200C/Gas Mark 6. Season the chicken skin with plenty of salt and black pepper. Pop the bird in the oven and roast for 20 minutes. Turn the temperature down to 180C/Gas Mark 4 and roast for another hour, until the chicken is cooked through and the juices run clear. Remove from the oven and leave to cool for 2 hours.

Boil the eggs for 8 minutes in a large pan. Drain, then run under cold water before peeling carefully. Dry them on kitchen paper.

Line a loaf or terrine tin with clingfilm. Lay the strips of courgette widthways in rows along the bottom, overlapping slightly as you go. Start from the centre. Then lay the strips lengthways at each end, so the tin is completely lined.

Shred the meat from the chicken carcass. In a bowl, mix together the mayonnaise, tomato purée, curry powder, lemon juice and zest, chutney and tarragon. Stir in the chicken and season to taste.

Spoon a third of the chicken mixture into the terrine. Place the eggs whole in a line down the centre, then top with the rest of the chicken mixture and level it off. Fold the remaining courgette over the top. Chill in the fridge for 2 hours before slicing and serving with melba toasts.