



SHELL FISH MAIN COURSE



Scampi floured then shallow-fried in garlic butter, placed on toasted oval-shaped ciabatta, surrounded by **RED ROASTED PEPPERS**, flavoured with lime and sprinkled with chopped parsley.

Dungeness crab and clams a la crème with **SCALLIONS**, **GREEN GRAPES** and flavoured with coriander. *

SEARED half-fish scallops placed on a creamed **CAULIFLOWER PUREE** with roasted batters of parsnips and served with a truffle sauce. *

A sautéed fan of tiger prawns set on a mixed **FISH MOUSSE** garnish with julienne of celeriac and served with artichoke butter sauce.

Sautéed squid with fennel seeds placed on a bed of shredded Chinese lettuce and garnished with the leaves of the fennel top and strips of **FRIED CELERIAC**.

Lobster **CEVICHE** in the shell with ginger **CAPSICUM** and coriander. *

Steamed thinly-sliced fish scallops served on a bed of sautéed **SUGAR SNAP** peas and diced blanched tomatoes with a light butter sauce.

Brown shrimps incorporated as a **RAGOUT** with **FLAGEOLET BEANS** and white vegetables then glazed under the grill au gratin just before serving. *

A plate of octopus, squid, cuttlefish, mussels and **ROASTED COD** on a creamy provencale sauce.



Scampi flavoured with lime and stem ginger, cooked on a skewer then grilled, served with a bowl of **BOILED RICE** and a lettuce salad containing mango and fresh coconut.

Roasted king scallops in clarified butter, surrounded with **CARAMELISED CAULIFLOWER** heads and served with an olive dressing.

RAGOUT of seafood in a **SMOKED MUSSEL** broth. *

Scallops cut lengthways then passed through flour egg and breadcrumbs, deep-fried and placed on a bed of **FLAT CHOPPED PARSLEY** mixed with a dressing and surrounded by grilled bacon.

King scallop baked in the oven placed in a shell on a bed of poached leek heads topped with a cream sauce and garnished with **FRESH TRUFFLE SLICES**.

Beurre **BLANC LOBSTER**. *

Skewered king prawns, **WHITE PUMPKIN** rounds and red onions cooked on the grill then placed on a mount of plain boiled rice with a red chilli sauce.

LINGUINE NERO, clam **CHOWDER** and fricassee of squid. *

Roasted sea scallops with cauliflower a la crème, **THIN GREEN** asparagus and sprinkled with deep fried parsley.

Shelled prawns cooked Thai-style with tamarind seeds, soy sauce, chopped onions and garlic, shredded ginger root, a little **MUSCOVADO SUGAR**, sunflower oil and finished with chopped coriander leaves.

BUTTERFLY cut **SCALLOPS** seared with **TEMPURA** vegetables. *

Cold boiled lobster removed from the shell, cleaned then fanned and placed on a **WARM COUSCOUS** bed, mixed with red onions and courgettes and served with light tarragon tomato sauce.

Seaweed jelly accompanying a platter of peeled seafood including shrimps, crab claws, mussel and **LIGHTLY-PICKLED WHELKS** with hot buttered toast and herb dressing.

Sautéed scampi tails placed in circle of **PEA CUT SIZE** carrots, courgettes and white radish and surrounded with a drizzle of tomato concasse.

GATEAU of buttered spinach and sliced ratatouille with sautéed tiger prawns accompanied by a sauce **VIERGE**. *

Large jumbo scampi deep-fried in **BEER BATTER** and served with a **NAGE** of baby leek heads, miniature carrots, fine beans with lemon oil. *

Scallops wrapped in Serrano ham then steamed lightly and placed on a tarragon butter sauce and encircled with **TULIP FLOWERS** shaped from tomato skin.

Lobster body and claws cooked from raw a la **NAGE** in a stock of chopped fresh herbs, white vegetables, lemon and coriander, fish clear stock, allowed to cool then removed from shell **AT THE TABLE** and served.

A shrimp bag: filo pastry encasing peeled shrimps with **DICED SHALLOTS**, peppers and mushrooms in a lobster sauce and served on a bed of sautéed artichokes.

Seafood sausage slowly grilled and served on a bed of mussel, clams, tomato and **BASIL CREAM** sauce topped with very thinly-sliced sautéed red onions.

Warm grilled sea scallop halves laid on a little gem lettuce base with glazed **CASHEW NUTS** and slices of sautéed peeled pears.

Char-grilled jumbo prawns with roasted tomatoes cut in thick slices with a **CAPSICUM SALAD** and garnished with parmesan twists.

Brown flour pancakes filled with flaked crab meat, **COHERED WITH** a fish sauce then covered with lobster sauce and garnished with a buttered whole lobster claw.

Poached scallops in their shells with a mushroom veloute glaze containing whipped cream and hollandaise, garnished with peeled **PITTED GRAPES** and a drizzle of grand-marnier **BONNE FEMME**. *

Bun shape brioche filled with white flaked crab in a lobster cream, garnished with **TURNED BUTTON** mushrooms, poached buttered



cucumber and mussels.

Puree of broad beans and courgettes set in a **WIDE OPEN BOWL** with freshly-roasted scallops placed on top with a good squeezing of lemon juice.

Poached ravioli filled with **GRATED BEETROOT** and pistachio nuts a la crème and surrounded with butterfly cut sautéed sea scallops in herbs.

Large raw prawns cooked on a bed of rock salt and freshly chopped herbs in the oven and served with lemon juice, **TOASTED CURRANT BREAD** and a pot of mayonnaise.

Poached mussels in dark beer with shallots and chopped chervil, the cooking liquor **SLIGHTLY THICKENED** with cream added to finish and poured over the mussels which have been removed from their shells.

Calamari gently sautéed with lemon and thinly-sliced red onions, a little sweet and sour sauce, topped with a **POACHED EGG** and covered with a spoonful of hollandaise sauce.

King prawns deep-fried in a yeast batter, placed in a mount of deep-fried thick chips cooked in **GOOSE FAT** with fingers of well-buttered soft white sliced bread.

East coast of England-caught and marinated cockles, **WINKLES**, and mussels served in a scallop shell with a side dish of spiced roasted potatoes with garlic mayonnaise.

Deep-fried mussels in a heavy beer batter using **WHEAT BEER** and served on a lettuce bed with crispy fried bacon and a mayonnaise with grated root **WASABI**. *

A sweet corn pancake filled with flaked white crab a la crème, encircled by battered **DEEP-FRIED OYSTERS**

and served with a beurre fondu sauce.

Ginger and sesame seed **LUMPY BATTER TEMPURA** deep-fried prawns served with a plum sauce with the prawns laid on a chiffonade of lettuce. *

Prawn marinated in chilli, coriander, olive oil, deep-fried in **TEMPURA** batter and served with **SHREDDED BEETROOT** in a light orange syrup. *

A fish scallop stew cooked with **SOFT VEGETABLES** then finished with Pernod and double cream then part-served in an open filo pastry boat.

Mixed shell fish cooked **A LA NAGE** with **AROMATIC VEGETABLES** such as carrots, leek, celery and onions with wine and herbs and finished with a good helping of Savoy cabbage. *

Hand caught fresh sea scallops sautéed gently in butter with smoked bacon, garnished with poached leek and drizzled with a **SAUTERNES REDUCTION**.

A bowl of sweet shelled mussels in a creamy and tomato sauce with chopped garlic, chilli and coriander with **CHUNKS OF SODA BREAD** to dip in the sauce.

Out-of-the-shell poached mussels in a sauce of onions, garlic, double cream flavoured with **SAFFRON THREADS**, Pernod, a little chopped tarragon and served with plain boiled rice.

Round crab cakes shallow fried, coated in **BREAD CRUMBS**, served with split sautéed scallops surrounding the cakes and topped with a little hollandaise on each scallop.

Rounded individual layered Dorset crab lasagne topped with a giroles veloute a la crème then garnished with **GRILLED MARKED** flat mushrooms.

Peeled jumbo scampi poached **A LA NAGE** in grooved carrot slices, shallot rings, **PINK PEPPERCORNS**, lemon zest, bay leaf, parsley stalks, clear fish stock and white wine, hollandaise to served separate. *

Cornish crab flaked and mixed with **NUTMEG-FLAVOURED** mayonnaise, spread on toasted buttered granary bread and served with grilled bacon and cooked cherry tomatoes on the vine.

Mixed **FRITTO MISTO MARE** of seafood deep-fried in batter and served on dish paper with an **ARTICHOKE** bottom filled with sauce Bernaise. *

Poached mussel taken out the shell and served **REFOGADO** in a rich onion and tomato sauce and garnished with deep-fried **THICK CHIPS** sprinkled with red vinegar. *

Scallops wrapped in bacon cooked on a skewer on the grill then placed on a base of mixed oak, curly endive, trevise and **BATAVIA LETTUCE** tossed in a raspberry vinaigrette.

Saffron flavoured ravioli filled with sun-dried tomatoes, olives, **PUREE SPINACH** and flaked crab cushioned on a light shell fish sauce.

Home made **SEAFOOD SAUSAGE** cooked gently by grilling and served on a rice and potato puree with a light fish sauce perfumed with the herb rosemary.

Baby **MARINE MOLLUSE** squid poached in white wine, shallots, garlic and plum tomatoes, scented with green peppercorns and surrounded by heart-shaped croute.

Deep-fried calamary in **YEAST BEER** batter, laid on a bed of sliced slightly caramelised sautéed sweet potatoes and served with a banana chutney.

Beachcomber's pot: casserole of mussels, whelks, limpets, **COCKLES** and winkles in a thin veloute with diced tomatoes, buttons onions and small turned new potatoes.

Prime fresh poached cooked sea scallops **A LA NAGE**, literally swimming in the **SCENTED FISH STOCK**, served separate with a tarragon cream butter sauce and fingers of soft white bread.

Shallow-fried sea scallops scented lightly with mild tarragon then placed on a bed of **MASHED BROCCOLI** mixed with olive oil and a little cream.

Grilled crayfish halves scented with **ANISEED BUTTER** then served with lightly-buttered soft noodles and enriched with a cream of chopped walnut sauce.

A mixture of poached seafood in a rich **VERMOUTH CREAM** sauce and placed in a scallop shell with a piped Duchess potato border which has been

browned.

Large cooked mussels stuffed with garlic butter then wrapped in blanched spinach and presented on a bed of glazed **CHEESE POLENTA**.

Scallops pan-fried in butter, placed on a fish sauce of Noilly Prat containing thyme, shallots, chives and cream and garnished with **PUFF PASTRY CRESCENTS** known as **FLEURONS**.*

Mixed seafood and grated potato fish cakes coated with chopped mixed nuts, **SHALLOW-FRIED** and served with a parsley and herbed cream sauce.

Sautéed scallops sliced in half, built up in layers with poached king prawns and surrounded by a flaked crab and **COCONUT CREAM** sauce.

Demoulded rice **TIMBALE** surrounded by a cream sauce containing out-of-the-shell mussels with small batons of leek, celery, carrots and onions, **FLAVOURED WITH PORT** and finished with a parsley sprinkling. *

Delicate fresh crab and sea scallop sausage grilled very gently, served on a bed of **SAUTÉED KALE** all surrounded by frothy cream champagne.

Warm Dublin bay prawns removed from the shell, served with **SAUTÉED MANGOES** and accompanied by a pot of lobster butter sauce to dip.

Heart-shaped crab cakes with sweet potatoes, shallow-fried in a flour and herb coating, surrounded by parsnip crisps with a ring of sliced tomatoes and **BLANCHED COURGETTE** and served in a **TIAN** with a salsa dressing.*

GATHERING of sliced lobster meat, Dublin bay prawns and crab claws served with a champagne dressing and garnished with thick-skinned grapes.

Baby calamaretti squid risotto made with fish and **BUTTER STOCK**, served with a drizzle of **INK** sauce and a bowl of feve beans cooked a la provencale.*

Prime freshly-poached scallops cooked a la Nage-style in aromatic vegetables and herbs and served with dry snow potatoes **PASSED LOOSELY** through a sieve.

Dublin bay prawns poached in a court

bouillon, the shells removed and cohered with a light mayonnaise and served with **GRILLED SLICES** of Parma ham.

Fennel bulbs, carrots, leek, red onions and celery sticks cooked as a stew in fish stock and poached with scallops and oysters as a **COMPLETE STEW** and served with dry biscuits.

Sea scallops baked in a **PUFF PASTRY** parcel to accompany a cassoulet of North Sea cockles cooked with bacon lardons and haricot beans.

Cornish scallops wrapped in rind-less back bacon, **MARINATED** in wine then cooked on a skewer with blanched red onions and peppers and served with a bearnaise sauce.

Whitstable crab gateaux of layers of white meat mayonnaise, blanched spinach leaves, **SLICED SAUTÉED** artichoke bottoms and garnished with pitted black olives.

Part-cooked crab and seafood mixture cohered with a bisque then rolled in a **STRUDEL PASTRY EGG** washed then baked in the oven served with a creamed watercress sauce.

Sautéed scallops set on a **SAFFRON SAUCE** with stuffed onions cut lengthways to show the filling then sprinkled with warm crab meat on serving.

Poached oysters placed back in cleaned shells on a salsa sauce base then covered and set in **BLACK CURRANT JELLY** using the oyster juice.

Just grilled sliced in half sea scallops placed on a **PEA PUREE** cream, topped with a cumin-flavoured cream froth all sprinkled with a fine julienne of sorrel.

Scallops shallow-fried then placed in warm **GLOBE ARTICHOKE** bottoms then served with a fennel seed flavoured hollandaise sauce surrounding the food.

Fresh creamed garden pea puree holding sautéed king sea scallops cooked with hand-trawned herbs in clarified butter and sprinkled with **TOASTED PINE** kernels.

North American-style cakes of mixed crab with parsley, chopped onions, breadcrumbs, Dijon mustard, mayonnaise then **SHAPED**,

BRUSHED with oil and cooked on a grill rack.

Large smoked Mediterranean prawns placed in a scallop shell on a bed of rocket salad then coated with a slightly warm **LIGHT HORSERADISH** sauce and sprinkled with red paprika powder.

Poached mussels taken out of their shells and placed with sautéed **PORCINI CEPES IN A RED WINE** fish sauce made from a salmon head and garnished with lightly blanched star fruit. *

Crab meat flaked mixed with a cream sauce then wrapped in blanched spinach leaves, served on a **BRANDY CREAM** sauce and decorated with bouquets of concasse.

Light crab and clam sausages crowned with a **MILD CURRY SAUCE** with bowls of chopped onions and sieved boiled egg and accompanied by mango chutney.

RENEDEZ-VOUS: meeting of **FRUITS OF THE SEA** in a delicate tomato casserole of clams, mussels, cockles, whelks and sprinkled with flaked crab on serving. *

Sautéed scallops in tarragon butter, garnished with skinned and de-piped white grapes, chopped **RHUBARB JELLY** holding lime segments and the dish splashed with Pernod-flavoured cream.

Over-seared sea scallops, just cooked and positioned beside grilled black pudding placed on an **APPLE PUREE** with Calvados-flavour and beurre noisette to cover the scallops.



Delicately steamed mussels in Chablis wine with finely-diced vegetables with **AN INFUSION** of chopped garden herbs and served with plain boiled rice.

Creamy sweet and normal **POTATO CAKE** fried in a pancake shape and served with Dublin bay prawns in a slightly spicy tomato sauce.

Potato and grey shrimp croquette deep-fried in flour, egg and breadcrumbs and served with a **LIGHT LOBSTER** bisque sauce.

Fragrantly-flavoured rice topped with a king prawn Madras curry with bouquets of sieved egg, diced onions, **MANGO CHUTNEY** and lime pickle around the plate.

Cup-shaped **TIMBALE** mould filled with wild rice and a creamy white crab, de-moulded and surrounded by shrimps in delicate **ROSEMARY-SCENTED** fish juice. *

Open filo basket baked blind then **FILLED WITH MUSSELS** out of their shells a la crème and surrounded by radishes and grilled bacon with flowered spring onion heads.

Flaked crab meat in a thick béchamel with poached onions, served in a scallop shell with a wholemeal **SWEET CORN** blinis and topped with sautéed frog's legs.

Base of sea urchin veloute resting on a mixed **SEAFOOD RAVIOLI** bond with lobster sauce and decorated with sliced poached cucumber dotted with black olives.

Sea scallops wrapped in pancetta, just sautéed then presented on a bed of blanched young **MUSTARD** stems and **SEEDING LEAVES**, the dish drizzled with cream. *

Mini-creamy cheesy short-cut macaroni finished on top with a crab au gratin, the edges surrounded by **SAUTÉED CHANTERELLE** flavoured with rubbed sage.

Pre-boiled then marinated whelks finished on a kebab grilled and brushed with a **FISH GLAZE** throughout grilling and served with a hollandaise sauce strong in vinegar.

A raft of poached salsify sticks holding a warm boiled lobster tail finished with a squeeze of lime juice and a cream foam holding **CHOPPED CHERVIL**

and tarragon.

Sautéed scampi tails placed on a bed of **COUSCOUS FRIED** with mini bacon lardons and surrounded by **POMMES PAILLES** potatoes cut julienne and deep-fried. *

Sautéed sea scallops presented in open chicory leaves, topped with orange, vanilla, shallots and a **WHITE WINE REDUCTION** and garnished with deep-fried parsley.

Classical **MOUCLADE** of stewed mussels containing onions and leek in strips, middle-cut celery hearts, white wine thickened with a **LIAISON** of **EGG YOLKS** and cream and sprinkled with pink pepper corns.*

Sautéed garlic with parsley and mushrooms in butter with **PIRI PIRI** and **WHITE WINE**, reduced then blended and used as a topping for mussels in their shells.*

Poached mussels cooked in white wine then in a cream sauce made from the reduction and placed on a bed of warm cooked and **BLANCHED ROCK SAMPHIRE**. *

Gently-fried black pudding with half slices of sautéed scallops, placed in a **MASH OF PEA** and mint cream base and finished with a fine julienne of sautéed crispy leek sprinkled over the food.

Warm flaked Cornish crab set in the middle of a plate surrounded by a champagne cream foam with a **CLUSTER OF PICKLED GIROLLE** and deep-fried parsley.

Spoonful of creamed cauliflower placed in the middle of the plate then topped with small **TRANCHE** slices of **SAUTÉED SCALLOPS** that have been rolled in butter.*

Poached winkles, cockles and mussels cohered with béchamel then rolled in parmesan-flavoured buckwheat pancake and surrounded by lobster bisque holding **CANDIED CHERRY** tomatoes resting in the sauce.

Fresh scallops poached in coconut milk with bay and **LIME LEAVES** and a sauce made from the cooking liquor with white wine and served with a garlic creamed mash.

A sloppy Basmati oven-baked rice cooked with fish stock, bay leaves and



chopped onions then finished with **SWEET CORN NIPS** and flaked white crab meat.

Boiled Dublin bay prawns in a white court bouillon, refreshed then removed from the shell, arranged on a plate with some **PUMPKIN CHUTNEY** placed in the middle.

Deep fried North Sea cockles cooked in a batter made from flour, beaten eggs and molten butter and placed on a bed of **CHIFFONADE LETTUCE** cohered with orange mayonnaise.

Sautéed mixture of seafood served with salad leaves tossed in **RASPBERRY VINEGAR**, hazel nut oil and sprinkled with fresh raspberries.

Hot flavoured prawns marinated in lemon, garlic then **FRIED IN CUMIN**, curry leaves and chilli and served with a mild spicy sauce and soft naan bread.

Cleaned and cooked mussels put back in their shells and stuffed with shallots and mushrooms and **RE-HEATED** in the oven with a lemon and nut crust.

Alternative poached mussels and oysters returned to their shells with a white wine sauce containing chopped deep **YELLOW CHANTERELLE** mushrooms.

Crispy deep-fried calamary in the Japanese batter **TEMPURA**, served with **LOTUS ROOT** cut and fried in thin straws and parsnip crisps. *

Fresh sea scallops scalded in hot herb oil with butter added to cool the oil and flavour the fish and served with a

CELERIAC CRUNCHY biscuit
CROQUANT and softened butter
VIERGE. **

Flaked crab and mixed shell fish
sausage with a **GRILLED**
SWORDFISH TRANCHE and served
separately a strong cream Vermouth
sauce. *

Mussels steamed in coriander, garlic
and white wine then removed from the
shell and served with rice and a sauce
made from the **COOKING LIQUOR**
with added cream.

Cake of shrimps, mushrooms and
bacon fried in butter, cohered with a
little **SWEET POTATO**, topped with
poached oysters in wine and garnished
with celeriac crisps.

Line-caught baby squid cleaned then
soaked to tenderise, sauteed and served
with a Pernod sauce and garnished
with crunchy **OVEN-COOKED**
chestnuts.

Endives braised whole then cut into
quarters and served with sauteed
scallops and giant steamed **NEW**
ZEALAND MUSSELS out of their
shells.

Sea bream gently poached in the oven
in a covered pot with a cepes sauce
made from the cooking liquor and a
PUREE OF BEETROOT and
garnished with a scoop of set sour
cream.

Large jumbo scampi laid on a
crabmeat and mushroom base
encircled with a little ginger butter
sauce with **LIME SEGMENTS**.

Peeled prawn-stuffed ravioli presented
on finely-sliced **BABY FENNEL** with
herbs surrounded by a rich cream fish
sauce containing sea urchin roe.

Mixed sea food curry of mussels,
prawns, squid and kingfish cooked in a
coconut thick milk base and finished
with **SLICED MANGOES** on top.

BRUNOISE of carrots, celery, leek and
fennel in a **WARM SPARKLING**
dressing topped with a lightly meuniere
scallops and scampi and garnished
with fried parsley.*

Mixed seafood ravioli flavoured with
ginger, poached and served in a warm
clam and sweet corn dressing with a
sprinkling of spring **ONION LEAVES**
cut in rounds.

Saffron-flavoured ravioli filled with
mussels, sun-dried tomatoes, capers
and spinach then **CUSHIONED** on a
light peeled prawn sauce.

Soft shelled crabs, cooked, cleaned,
returned to the shell, the **WHITE**
FLESH FLAKING the brown, sieved
and seasoned with Worchester sauce
DRESSED CRAB. *

Fruits of the sea poached in fish stock
served in a lobster sauce with
MUSHROOM CAPS then placed in an
individual round serving dish and
topped with a puff pastry
CAPPELLO.*

Mussels and flaked white crab meat
placed in a cream Pernod sauce then
presented with **SAFFRON RICE**
shaped from a Savarin ring mould and
finished with chopped flat parsley and
parmesan shavings.

Rich egg and cream pancakes filled and
rolled with spiced crab filling and
placed on a bed of **CARROT**
SPAGHETTI, the pancake brushed
with butter.

North Sea cockles with petit onions
and bacon in a cream and tomato
sauce placed in an **INDIVIDUAL**
ROUND dish with a flaky pastry top.

A bed of warm avocado salsa with
sliced red onions, lime juice, Tabasco
and Worcestershire sauce, topped with
SAUTÉED SCALLOPS and with a
cordon of ginger sauce around the dish.

Fresh mussels poached in white wine
then gratinee under the grill with
breadcrumbs and topped with
SLICES OF SNAIL BUTTER and
chopped parsley.

Large peeled prawns marinated in
garlic, lime, coconut milk and ginger
then drained, roasted in the oven and
served with plain rice and **FRIED**
BANANA.

Caribbean fish cakes of **SWEET**
MASHED potato, banana, shrimps
and diced peppers, fried as a shaped
cake in butter and served with a ginger
dip.

Fresh **OYSTER KEBABS** cooked by
grilling with mushroom trompett and
petit scallops, served and covered with
a cream, shallot and white wine
reduction.

Pumpkin puree base topped with roasted sea scallops, dusted with curried spice and surrounded by open **MUSHROOM COOKED** in bacon fat and garden herbs.

Large plump and juicy scampi sauteed but slightly **CARAMELISED** then placed on a bed of blanched **CAVOLO NERO** and surrounded by deep-fried white bait dusted with paprika powder. *

Flaked crab and salmon fish cakes incorporating **CHOPPED NUTS**, served with deep fried leeks chunks in a beer batter and accompanied by Malibu cream sauce

Prawns cooked in garlic and herbs in butter then **WHISKEY FLAMBÉED**, finished a la crème and served with risotto cooked in chicken stock.

Black noodles flavoured with squid ink, tossed in butter with shellfish placed as bed then topped with a grilled **SALMON SUPREME** and served with a herbed butter fondue.

Sauteed scallops cut lengthways and built in a rosette, served with buttered tagliatelle containing cepes and **DRIZZLED WITH** a tarragon butter sauce.

Stone brown pancakes filled with a mixture of mushrooms, prawns, cockles and mussels a la crème and sprinkled with **DE-PIPED MUSCAT**.

Poached jumbo **SCAMPI TAILS** out of the shell, placed on a rosemary white wine sauce and garnished with cherry tomatoes grilled on the vine.

Scottish scallops wrapped in cured streaky bacon, grilled on a skewer then placed on a steamed **BABY SPINACH** and watercress base, the scallops brushed with butter.

Poached lobster served sliced and warm and placed in **PINK GRAPEFRUIT** sauce with a garnish of puff pastry baked **FLEURONS** in crescent shapes.*

Mussels poached, removed from their shells, dropped in a **CREAM FISH SAUCE** and served with **ECRASE** potatoes crushed and cohered with olive oil. *

Squid pieces cut in rounds, slowly stewed in fish stock and wine with all white vegetables, **THICKENED**

SLIGHTLY and served liberally with garlic-flavoured croutons.

A layered timbale of lemon-flavoured risotto with different types of **PRAWNS SURROUNDED** by a lobster sauce containing freshly-cooked mussels.

Sea scallops and jumbo scampi tails, floured then sauteed in **ORANGE BUTTER** and served with blanched then caramelised Belgian chicory.

Mild flavoured orange mash supporting sea scampi cooked lightly in butter and **POACHED ASPARAGUS**, wrapped in cured ham and brushed with butter to shine.

Cornish crab hash cakes shallow-fried in round shapes, served in two bowls, one containing lime-flavoured mashed avocado and the other **MUSSEL OUT-OF-THE SHELL** a la crème.

Creamed cauliflower pureed topped with pan-fried sea scallops, garnished with **SMALL BLOBS** of caviar and drizzled over with threads of lobster sauce.

Just-shellfish warm salad of cooked mussels, clams and squid rounds tossed together in **LEMON JUICE**, roughly chopped parsley and rosemary-flavoured oil.

Fish-based watercress sauce, very green in colour, thick and smooth and used as a base to hold sauteed sea scallops cooked **GOLDEN BROWN** and garnished with watercress leaves.

Pan-sautéed sea scallops placed on a rose water-flavoured cream veloute and garnished with **FROG'S LEGS** cooked in a thin egg and brown ale batter

Cooked flaked white crab meat cohered with **MASHED POTATO** and sweet corn nips moulded in round shapes then shallow-fried and served with a piquant sauce.

Coconut and prawn curry finished with cream and sprinkled on top with chopped coriander leaves and milled pepper and served with lentil puffed up **POPPADOMS** and small bowls of assorted homemade chutney.

White bean puree a la crème decorated with just-cooked or oven-seared king scallops, brushed with fish glaze and topped with a pinch of **GARDEN SAGE**.

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Poached rope mussels de-shelled and cleaned then placed as a mount in the middle of a plate and masked with a lemon butter a la crème and sprinkled with **FRIED CHIVE ROUNDS**.

Soft squares of poached white paste, the bottom layer filled with **WHITE CRAB MEAT** and clams cohered with white wine sauce, the top layered over and pushed to seal and brushed with butter with drizzles of lobster sauce.

Fluffed-up white crab meat with whipped cream, placed on the plate in a mount then surrounded by **DEEP-FRIED WHITE BAIT** already cooked in milk and flour and sprinkled with paprika.

Poached tender North Sea whelks wrapped in smoked salmon, placed on a white wine sauce and finished with **CHOPPED CAPERS** in a **BEURRE NOISETTE** sauce. *



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