

MONTHLY OFFERING

Looe Bay Scallops,



Celeriac, Apples, Cornish Orchards Cider

8 Fresh Local Scallops

200g Celeriac, Peeled and chopped

2 Apples

150ml Cornish Orchards Cider

1 tsp Honey

250ml Whole Milk

50ml Double Cream

20g Butter

Salt and pepper

Salad shoots/ Watercress to garnish

This dish serves 2, and makes a sublime summer starter... enjoy!

Gently simmer the celeriac, milk and cream for 10 minutes until soft, add the butter, whizz to a smooth puree, season to taste and put to one side, keeping warm.

Peel and cut the apples into nice segments, place in a small pan. Add the cider and honey to the apples and place on a medium heat until a glaze. Put to one side.

Heat a non stick frying pan with a little oil until hot, place the scallops in the pan and fry for 15-20 seconds each side, making sure they are lightly golden brown.

To serve, place 4 spoonfuls of puree onto a plate, place the scallops on the puree and add apples around.

Drizzle with the remaining glaze and garnish with some raw apple juliennes and salad shoots or watercress.

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