

WHAT'S OCCURRING?

Barclay House is delighted to announce, this month, that 'The Plough' in Duloe has become part of the ever growing Barclay House Family. The Plough will set to open for business this month serving the people of Duloe with great food and the relaxed yet attentive service you would expect from our award winning restaurants at both Barclay House and Trawlers on the Quay. We look forward to welcoming you!



Proving to be a popular day for all, our first annual wedding fair was held on Sunday 8th May. The day saw local exhibitors and suppliers pulling together to offer our brides- to- be, everything they could want for their perfect Cornish wedding!

We also enjoyed celebrating the Royal wedding with our 'Party on the Quay, selling mouth-watering dishes, especially designed by our award winning head chefs, alongside summer pimmis and local ale. We even had live music from the wonderful Leon Harvey

LIVE on the Trawlers balcony!!

As always, we congratulate one lucky reader for winning our prize draw – Sue Brown from Torpoint you have a bottle of wine on us!!

HUGH'S FISH FIGHT...

Don't forget to join us on every Tuesday evening, where we offer our great value for money 'fish supper' where four sublime courses are just £20pp. Naturally we still offer our six course taster menu which is available with matching wine flights – great for those who just don't know what to choose!

SUMMER BALL SPECIAL

A night to remember, all inclusive tickets for our Summer Ball on Saturday

2nd July are available now! Tickets include a specially designed six course taster menu with matching wine flight, as well as LIVE music from the Johanna Graham Jazz trio, not to be missed!

LAST MINUTE DEALS

Make huge savings on last minute breaks and enjoy the glorious Cornish countryside throughout May, simply visit www.barclayhouse.co.uk or call us to arrange your stay!



CONTACT US ON 01503 262929 or 263593 (TRAWLERS)
BARCLAY HOUSE, ST MARTINS RD, EAST LOOE, PL13 1LP



MONTHLY OFFERING

Deep Fried Cornish Duck Egg,

BBQ St Endoc Asparagus

2 Duck eggs

Small handful of plain flour

2 Chicken eggs

Small handful of breadcrumbs

Bunch of local asparagus (trimmed with wood stalk removed)

A great summer recipe accompanied with the most seasonal of asparagus...

Boil the duck eggs in rapidly boiling water for 4 minutes and 30 seconds, then remove and refresh in ice water.

Peel the duck eggs, removing the shell very gently. Pat dry, coat the duck egg in flour and then in the beaten egg, add breadcrumbs until fully coated. Place to one side.

Blanche the asparagus for 1-1 ½ minutes, in boiling salted water and then refresh in ice water immediately.

Deep fry your duck egg in hot oil until crisp and golden brown. Meanwhile, oil and lightly season your asparagus and char grill.

To serve place the crispy duck egg in the centre of the plate and arrange asparagus around, garnish with soft herbs and then serve... enjoy!



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