

Grilled Scallops

You will need

A shallow baking tray

Ingredients

Scallops (**molluscs**), hazelnut, coriander butter (unsalted butter (**milk**), whole blanched hazelnuts (**tree nuts**), coriander, flat parsley, shallots, lemon juice (**sulphites**), salt), sourdough bread (**gluten**)
(allergens in bold)

Cooking Instructions

1. Preheat the grill to high heat.
2. Lay scallops in their shells on a tray, drizzle over a little oil and season with salt and freshly ground black pepper.
3. Grill for 1 ½ -2 minutes.
4. Place a pat of the hazelnut butter onto each scallop and grill for a further 1 ½ minutes, until the butter is golden.
5. Serve the scallops immediately on top of the seaweed*
6. Use the bread for mopping up all the delicious hazelnut and coriander butter.

*Note: Do not eat seaweed.

Lobster Thermidor

You will need

Flat baking tray, small saucepan

Ingredients

Lobster (**crustaceans**), double cream (**milk**), butter (**milk**), Parmesan (**milk**), shallots, Noilly Prat, fish stock (**celery**), English mustard (**mustard, gluten**), fines herbes (tarragon, chives, parsley, chervil), new potatoes, butter (**milk**), mint, salt, mixed leaves (**sulphites**)
(allergens in bold)

Cooking Instructions

1. Gently heat the sauce in a pan over a medium heat.
2. Finely chop the herbs and set aside.
3. Take the lobster meat out of the shells and put the shells on a baking tray.

*Note: If your lobster meat and shells are a little green, do not worry, this is completely normal - it is tomalley and will help add flavour and thicken your sauce.
4. When the sauce has warmed through add the lobster pieces and chopped herbs and stir gently to mix.
5. Spoon the pieces of lobster back into the shell, using up all of the sauce. Sprinkle the Parmesan on top.
6. Heat potatoes in a microwave for 2 minutes on full power (or place the bag in a saucepan of water and boil for 4 minutes).
7. Place the lobster under a hot grill to gratinate for 2-3 minutes until the lobster is golden-brown.
8. Meanwhile add the salad to a bowl and dress with the dressing.
9. Serve the grilled lobster with the salad and new potatoes.

Chocolate Pavé

Ingredients

Pavé (Dark chocolate (**milk**), double cream (**milk**), unsalted butter (**milk**), caster sugar, espresso, egg yolk (**egg**), honey, bitter cocoa powder, salt), biscuit crumb (**gluten**), crystallised peanuts (**peanuts**, caster sugar, salt, water, golden syrup), Clotted cream (**milk. see pack for details**)
(allergens in bold)

Cooking Instructions

1. Place the pavé just off centre on your plate.
2. Pile the crumb alongside your pavé.
3. Warm the chocolate sauce in your hands or under a hot tap to give it a more liquid texture, then use the bag to make three small dots in the space left on the plate.
4. Place the peanuts evenly onto the pavé.
5. Spoon the cream onto the crumb.