



Cornish seafood Chateaubriand

Crab bemaise

- Hollandaise sauce: 100g
- White crab meat: 20g
- Brown crab meat: 20g
- Dill: a handful
- Banana shallots: 2
- Salt and pepper
- Lemon juice

Crab fritters

- Plain flour: 50g
- White crab meat: 20g
- Brown crab meat: 20g
- Ground coriander: 5g
- Lemon: 1
- Water: 30g
- Banana shallots: 2
- Sea salt and pepper

Beef

- Beef fillet: 400g
- Garlic: 1 clove
- Thyme: a sprig
- Rosemary: a sprig
- Butter: a knob
- Salt and pepper

To serve

- Marsh samphire: to serve
- Butter: a knob
- Porthilly rock oysters: 2, shucked
- Scallops: 2, half-shell