



**PEAK EDGE HOTEL**  
RED LION RESTAURANT

## Pan Seared King Scallops

*Courgette and Basil Purée, Sauce Vierge, Smoked Bacon Crumb, Coral Tuille*

Serves 4

### INGREDIENTS

12 Scallops  
50g Smoked Bacon  
10g Panko Breadcrumbs  
5g Dried Tarragon  
4 Large Vine Tomatoes  
2 Banana Shallots  
50g Parsley  
50g Tarragon  
20ml Cider Vinegar  
40ml Olive Oil  
2 Courgettes  
100g Basil  
200g Spinach  
10g Garlic  
10ml Rapeseed Oil  
10g Butter  
5 Micro Basil Leaves  
1 Lemon  
Basil Oil

### METHOD

1. Brine the scallops by combining 200ml water with 20g salt, cover the scallops in the brine and leave for 1 hour, then rinse off and pat dry.
2. Cook the smoked bacon until crispy and glaze in the maple syrup. Dice bacon then leave to drain any excess oil. When chilled, blend with the breadcrumbs, dried tarragon and the zest of  $\frac{1}{4}$  of a lemon.
3. For the sauce vierge, de-seed the vine tomatoes and dice into 1cm cubes. Add the chopped shallots, parsley, basil, garlic, olive oil and cider vinegar. Mix well and leave to infuse for 1 hour.
4. For the courgette and basil purée, dice the courgettes roughly. Add courgettes to a pan using a low heat. This will ensure the courgettes do not burn, whilst reducing any excess water. When the moisture is almost evaporated, add the spinach and basil. Repeat the process to remove excess water again, before blending until silky smooth.
5. Add the rapeseed oil to a frying pan and heat until scorching. Cook the scallops for approximately 1 minute on each side. Once coloured, add the butter and baste the scallops until golden brown.
6. Remove the scallops from the pan and leave on kitchen paper to drain any excess butter.
7. Add the purée to a squeeze bottle and dot on the plate.
8. Place the sauce vierge in the centre of the plate, and top with the scallops.
9. Add the smoked bacon crumb in between each scallop, garnish with the micro basil and dress with basil oil.





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## Trio of Walton Lodge Pork

*Braised Belly, Crispy Shoulder, Pancetta Wrapped Tenderloin, Apricot and Anise Gel, Compressed Sweet and Sour Apricots, Charred Spring Onion*

Serves 4

### INGREDIENTS

1kg Belly Pork  
800g Pork Tenderloin  
10 Slices Smoked Pancetta  
100g Cooked Ham Hock  
100g Cooked Pork Shoulder  
4 English Apricots  
8 Spring Onion  
200ml Red Wine Jus  
100g Panko Breadcrumbs  
1 Egg  
50g Dried Tarragon  
10g Cornflour  
Small Bunch of Parsley  
10g Dijon Mustard  
1 Star Anise  
100ml Cider Vinegar  
100ml Water  
50g Caster Sugar  
20g Fennel Seeds  
20g Smoked Paprika  
4 Sprigs of Thyme

### METHOD

1. Toast the fennel seeds, then blend with the smoked paprika and thyme. Rub onto the flesh side of the belly pork, leaving the skin. Ideally leave overnight although a couple of hours will suffice.
2. Add table salt to the skin of the belly pork to dry it out. Line a roasting tray with a trivet of vegetables and slowly roast at 140°C for 4 hours or until tender.
3. Press belly pork between 2 trays with a weight on it overnight until set.
4. When set, slice the belly pork into even rectangles to serve on the plate.
5. Remove any excess fat off the pork tenderloin, then roll with the sliced pancetta and wrap tightly with clingfilm, tie at both ends.
6. Slowly cook the shoulder of pork and the ham hock in the oven at 140°C for around 4 hours or until tender, then mix in the chopped parsley, tarragon, Dijon mustard and roll into 3 2cm balls (bonbons).
7. Once the pork bonbons are set, roll in cornflour, dip into the egg wash and coat in the breadcrumbs. Then leave in the fridge.
8. Prepare the apricot gel. De-stone the apricots and roughly chop and place in a saucepan. Add a bouquet of thyme, star anise and fennel seeds. Cook until the fruit is completely soft, then purée in a blender until smooth. Transfer to squeeze bottle.
9. For the compressed apricots, make a sweet pickle using the cider vinegar, fennel, star anise and sugar. Once the pickle is cold, add wedges of apricot and leave for a couple of hours.
10. Blowtorch or grill the spring onions until charred.
11. To serve, reheat the belly pork in the oven for ten minutes at 180°C then finish under the grill to puff up the crackling. Place in the centre of the plate.
12. For the pancetta wrapped tenderloin, add to a hot frying pan then roast in the oven for 5 minutes at 180°C until pink in the centre.
13. For the pork bonbons, fry until golden brown and hot inside.
14. Cut the tenderloin into 2 pieces then serve either side of the belly pork. Place 3 bonbons on top of the tenderloin.
15. Dot apricot gel in and around the plate and place 3 pieces of pickled apricot around the pork elements.
16. Finish with the charred spring onions and spoon over the jus.

