








Beckett's Farm



STARTERS

Cod Cocktail



-  340gm cod fillet, skinned and cubed
-  5 tbsp mayonnaise
-  2 tbsp tomato sauce
-  Dash lemon juice
-  Salt and pepper
-  115gm mixed lettuce leaves
-  4 slices crusty granary bread

Method

1. Poach the fish in 33 ml of water for 5-6 minutes, drain and allow to cool. Chill in fridge until required.
2. Mix together the mayonnaise, tomato sauce and lemon juice and season with salt and pepper
3. Line individual dishes with the lettuce, add the fish and spoon over the cocktail sauce. Garnish with paprika and serve with crusty granary bread