



DEVONSHIRE HOTELS
& RESTAURANTS

Duchess's Choice Dining

North Sea Cod

Heritage Potato, Chorizo & Pumpkin Bisque



Please scan the QR code to view our preparation video guide.
Alternatively please visit: devonshirehotels.co.uk/cod





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Let's Cook!

- *Bring a large pan on water up to the boil.*
- *Place the sealed bag of potatoes into the pan of boiling water for 6 minutes. After 2 minutes, place the sealed bags of Cod into the pan for 4 minutes.*
- *In a separate frying pan, heat up the Pumpkin, Bisque & Chorizo. To make the dish pescatarian, leave out the chorizo.*
- *Once the potatoes and cod are cooked, carefully remove the bags and allow them to rest for 2 minutes before opening.*
- *Bring the bisque to simmer then remove from the heat. Place the potatoes onto a dinner plate, spoon the Chorizo, Pumpkin & Bisque mixture over. Gently place the fish on the top.*
- *Finish with a drizzle of chive oil.*

		ALLERGENS												
Contains	Gluten	Nuts	Peanut	Mustard	Mollusc	Fish	Crustace	Sesame	Lupin	Celery	Sulphite	Milk	Eggs	Soya
Cod						C						C		
Pumpkin	C													
Potatoes												C		
Bisque							C			C	C	C		
Chorizo	C										C			
Chive Oil														
Notation	C= Contains MC = May contain.													

Ingredients:

Cod (*Cod, Rapeseed Oil, Butter*)

Pumpkin (*Pumpkin, Rapeseed Oil, Paprika, Chilli, Garam Masala, Turmeric*)

Heritage Potatoes (*Potatoes, Butter*)

Bisque (**Langoustine Shells**, *Fennel, Basil, Vegetable Stock (Contains Celery), Double Cream, Brandy, White Wine, Salt, Pepper*)

Chorizo

Chive Oil (Chives, Rapeseed Oil)



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