

Grilled Sea Bass with Celeriac Puree, English Asparagus & Parmesan Crisps

100 – 125g per person of Sea Bass
3 spears of Asparagus per person

Parmesan Crisps

75g Parmesan
5g 00 flour

Celeriac Puree

250g diced celeriac
1 shallot, peeled & chopped
1 head of garlic, halved
20g butter
vegetable stock
salt & pepper



For the celeriac puree, sweat off garlic, shallot & celeriac in butter. Add stock & simmer for 20 minutes. Season & liquidise.

For the parmesan crisps, mix together & cook in non-stick pan.

Grill Sea Bass & Asparagus to order & assemble as required