

The view is good **and so is the food!**

If you have not yet been to Harbour View there are lots of tasty delights on offer. While there why not collect one of their loyalty cards? For every 10 main meals purchased you get a treat.



One of my personal favourite starters is figs served with gorgonzola cheese & caramelised red onion marmalade – totally delicious. The rest of the family love the pint of shell on prawns with lemon mayonnaise dip. To follow there is always much indecision - whether to choose the ribeye steak, pan fried lambs liver & bacon (served with bubble & squeak) or, if I am feeling healthy, the whole baked sea bass.

There should always be room for pudding, at Harbour View, the choice is made more difficult by what's on offer. I love the fresh berry Eton mess, my son always hopes for apple crumble and my daughter loves the sticky toffee pudding. We also have a tasty dessert for you to try this month:-



Luscious lemon posset with shortbread

Serves 6

Posset ingredients:

- 600ml double cream
- 200g caster sugar
- Zest of 3 lemons
- 75ml lemon juice

Method

- 1** Gently heat the cream and sugar stirring until all the sugar is dissolved.
- 2** Simmer for 1 minute and then take off the heat.
- 3** Stir in the lemon zest and juice and divide into glasses/ramekins.

4 Leave to cool at room temperature.

5 Cover and chill for at least 3 hours in the fridge.

Shortbread ingredients:

- 140g cold diced butter
- 190g plain flour
- Zest of 3 lemons
- 85g caster sugar plus a little more for sprinkling

Method

- 1** Pre-heat the oven to 160 C..
- 2** Rub the flour and butter together by hand.
- 3** Add the sugar and knead in.
- 4** Tip out onto a floured surface

and roll out to 5mm thickness.

5 Use a cutter of your choice to shape the biscuits.

6 Place onto a lined baking tray, sprinkle with sugar, cook for 15-25 minutes until slightly golden.

7 Leave to cool before eating (if you can).

8 Serve the shortbread alongside the Lemon Posset.

The Harbour View Bistro & Bar
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Lunch and dinner Wednesday-
Sunday (Sunday until 5pm)