



Food and drink

A catch and cook supper

By Hazel Lubbock | 30 Jun 2011

CORNWALL Foodies can catch, prepare and cook their own lobster dinner on a new 'Catch and Cook' weekend at The Luggar Hotel in Cornwall.

Guests on the two-night break join local fisherman on a trip to collect the lobster from parlour-pots before bringing the bounty back to the kitchen. Here, Head Chef Didier Bienaime will show guests how to prepare and cook their catch.

In his restaurant, Chef Bienaime serves light dishes with fresh flavours - think grilled white fish with lemon, parsley and chilli. Keeping to his style of cooking, guests will dress their lobster simply, and enjoy their food - and the harbour view - on the terrace.

Located in the village of Portloe on the Cornish coast, the hotel is also an ideal spot from which to fish for sea bass and mackerel. And when guests aren't busy watching their line, they can visit local attractions such as The Eden Project and the St Ives offshoot of the Tate gallery.

Prices are from £130 per person staying two nights based on two people sharing. Includes breakfast, dinner, fishing trip, lobster cooking with chef, and meal served with a bottle of Muscadet. To book call 01872 501322 or visit www.luggarhotel.com

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