



Weekly Promotions from Dennis Family Fishmongers

**Offers available for purchase and delivery for 1 week only
From the week commencing date (subject to stock availability)**

Week Commencing 6 February 2012

FISH0324	Fresh Cod Fillets <i>6oz – 7oz fillets – Skin-On & Pinned</i> <i>Box of 10 fillets</i>	<i>Offer Price</i> <i>£19.99 per box</i> <i>£2.00 per fillet</i>
SHEL0080	Fresh Dressed Crab <i>Approx 6oz/170g each</i> <i>Pack of 5 Crabs</i>	<i>Offer Price</i> <i>£16.99 per pack</i>
FISH0331	Fresh 50/50 Pasteurised Crabmeat <i>2 x 454g pack</i>	<i>Offer Price</i> <i>£14.29 per pack</i>
FISH0112	Salmon Fillet Sides - Unsmoked (Frozen in House) <i>1.7kg – 2kg Sides</i> <i>Skin-On, Scaled & Pinned</i>	<i>Offer Price</i> <i>£14.99 per side</i>
SMKD0109	Smoked Salmon Sides (Frozen in House) <i>Long Sliced</i>	<i>Offer Price</i> <i>£12.99 per kg</i>

Please state product codes when placing your orders

Order before 5pm - Monday to Friday

for your next scheduled delivery day



Recipe Suggestion

Lemon Potted Crab



Ingredients: (To serve 8)

400g crabmeat

zest & juice of ½ lemon

fresh parsley leaves, to decorate

large pinch of cayenne pepper

300g butter

Instructions:

Combine crab, cayenne, lemon juice and zest, and season well.

Pack into 8 small or 1 large ramekin.

Melt the butter, and then pour over until the crab is covered with a thin film.

Top with a parsley leaf if you like, and then cool in the fridge. (It will keep for up to 2 days in the fridge.)

Product Codes:

BRPE6030 – Cayenne Pepper

CRFA0049 - Butter

PLPA0015 – Half Baguette

For price and availability of the above products please contact Telesales