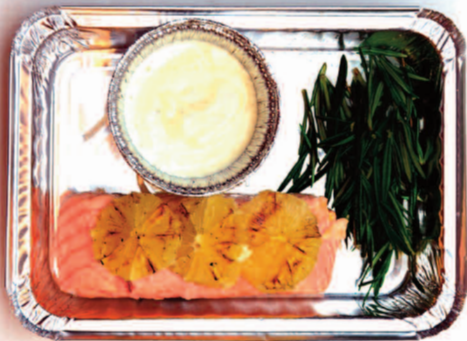


Plating Guide - Poached Salmon

Roast Lemon, Buttered Samphire, Citrus Cream

Entrée Kit:

- Poached Salmon with Roast Lemon
- Buttered Samphire
- Citrus Cream



Plating Steps

1. Gently pour and spoon citrus cream sauce in the center of the plate
2. Place buttered samphire on top of the citrus cream
3. Place poached salmon on top of samphire

