1. Lobster thermidor

Enjoy lobster thermidor for a celebratory starter or luxurious main course. We’ve given the dish a makeover while retaining its original charm

2. Lobster rolls

Fill hot dog buns or brioche with a luxurious lobster and lemon mayonnaise filling for this New England street-food staple

3. Lobster with Thermidor butter

A luxury that has been prized by chefs for years, so make the most of it with this cheat's classic

4. Warm lobster & potato salad with truffled mayonnaise

Treat your guests to a decadent restaurant-style main course for a third of the price

5. Lobster Pasta With Yellow Tomatoes and Basil

This is an uncomplicated dish for warm weather and sunny days. Olive oil, garlic, hot pepper, barely warmed tomatoes and tons of fresh basil are the only ingredients bcsidcs lobster and dried pasta, preferably a varicty with a bit of texture, like frilly edged reginette, cooked perfectly al dente. The only real work is cooking the lobsters and chopping the meat. Once that's done, go out and enjoy the sunshine while it lasts.

6. Lobster Stew With a Pastry Lid

Maybe there is nothing better than a boiled lobster straight from the pot, easily managed for two people, with no more accompaniment than a little melted butter. But sometimes that is too simple a preparation. So how about lobster stew? Not difficult, and easier to eat. For a homey-sophisticated touch, though, we suggest this lobster stew with a pastry lid, finished with a shower of freshly snipped herbs. Here's how to make it.