



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

Private Dining Dinner Menu with inclusive canapés & arrival drinks (Prosecco & Beer)

2-course £60.00, 3-course £75.00

~To Start~

Steamed Shetland Mussels, siracha, crusty bread

Pressed Game Terrine, spiced winter chutney

Whisky Cured Salmon, kohlrabi & celeriac

Beetroot Tartar, golden & heritage beets, herb crème fraîche

The “Crab’s” Fish Soup, Mussels, scallops & king prawns, garlic croutes, Rouille & gruyere cheese

Six Grilled Queenie Scallops, Roast Shallots, Garlic Herb Butter, Cheddar, Gruyere, Fresh Breadcrumbs

~Main Course~

“The Crabs” Fish & Chips, Whitby haddock, ale batter, hand-cut chips, mushy peas & chunky tartare sauce

Roasted Romesco, wild rice, onion treacle

Slow Braised Daube of Beef, baby onions, mushrooms, pancetta, bourguignons sauce

Pan Roasted Loin of Cod, potted shrimp & prawn butter

Half Lobster Thermidor, Queenie scallops, king prawns, mustard & brandy cream sauce, mature cheddar, new potatoes

Grilled Prime Aged Grand Reserve Sirloin Steak, Vine cherry tomatoes, grilled flat cap mushroom, spinach, rocket & blue cheese salad, peppercorn or bearnaise sauce

~Desserts~

The Crab’s Steamed Christmas Plum Pudding, spiced brandy sauce

Vanilla Poached Pear, warm poached pear, cinnamon ice cream

Chocolate Pave, chestnuts, milk ice cream

Wensleydale Cheese, fruit cake, crackers, quince

Sticky Date Pudding, toffee sauce, vanilla ice cream

Homemade ice cream, shortbread

Coffee, Latte, Espresso, Macchiato or Cappuccino, Italian Biscotti & Chocolate Truffles
£4.50 per person

**Advanced booking essential*

**Bespoke arrival drinks packages with additional supplement charges available on request*

For further information on any item on our menu, including ingredients and information on food allergies and intolerances, please ask a member of staff before ordering your food.

A 10% service charge will be added to all parties.