

Crab Gift Vouchers

Why Not Give Them Something Truly Unique This Year...

Please contact our reception team for more information on the Crab's gift vouchers.

A fabulous meal at the Crab and Lobster Restaurant or a relaxing overnight stay at Crab Manor could be the perfect gift for your loved one.



Christmas all Wrapped Up

Whether you're planning a festive catch up with friends and family, organising the office party, or just looking for a romantic getaway, then The 'Crab' is the perfect place for you this Christmas.




CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT


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*Just waiting to be discovered
this Christmas...
2018*



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

An Extra Special Christmas

Throughout the festive period, Crab Manor and Crab & Lobster Restaurant will be decked out for Christmas. Opulent accommodation and award winning gourmet cuisine that will make your Christmas truly unique.



Party Bookings

★★★★★

Starting on Monday 26th November we will be offering a fine selection of festive dishes alongside our regular a la carte menu.

Festive Set Lunch

★★★★★

Choose from two courses for £22 or three courses for £25 from our award winning set lunch menu. Mondays to Saturdays.

Dinner Parties

★★★★★

For pre-booked Dinner parties of 10 people or more we can offer a sumptuous special a la carte menu. £29.50 for two courses and £35 for three courses

Private Dining

★★★★★

If you want to make it more of a private affair then why not book our Private Dining Room which is available for parties up to 16.

Please contact our reservations team for more details

Christmas Day

Christmas Day at the 'Crab' is always a special occasion, join us this year for a day of festive cheer.

Cranberry and Mulled Pear Fizz

★★★★★

Petite Prawn Cocktail, Cucumber Jelly, Bloody Mary Relish

★★★★★

Warm Potato and Roast Shallot Pancake, Bleikers Smoked Salmon, Dill and Parsley Crème Fraiche

A Pressed Terrine of Ham Hock, Duck Confit, Black Pudding and Prunes, Fig and Pear Chutney, Sage and Onion Brioche

★★★★★

Lightly Spiced Parsnip and Braeburn Apple Soup, Crispy Bacon Bits, Stilton Cheese Twist

Pink Grapefruit and Dried Wild Strawberry Sorbet, Cracked Black Pepper Tuille

★★★★★

Roast Local Free-Range Turkey with Orange and Cranberries, Bacon Chipolata, Herb Stuffing, Bread Sauce

Roast Sirloin of Grand Reserve Beef, Braised Onions, Yorkshire Pudding Mustard, Creamed Horseradish

Grilled Fillet of Halibut, Wild Mushrooms, Pancetta, Salsify, Baby Fondant Potatoes, Burgundy Sauce

★★★★★

'The Crab's' Steamed Christmas Pudding with Egg Nog Chantilly and Sailor Jerry Rum Sauce

A Trifle of Fresh Raspberries, Mango, White Chocolate Custard and Peanut Brittle Crunch

A Selection of Aimee's Homemade Ice Creams, Toffee Sauce, Shortbreads and Snaps

★★★★★

Hawes Wensleydale Cheese, Mince and Rhubarb Tarts and Rich Fruit Cake. Followed by Italian Bean Coffee and Tea

£99 per person*

11 to 14 years old £40 // 5 to 10 years old £25

New Years Eve

Start the night with a Champagne & Canape reception, followed by a sumptuous meal, welcome in the New Year with champagne and then finish the night with dancing until 2am with our DJ.

A Champagne and Canapé Reception

★★★★★

Twice Baked Ribblesdale and Wensleydale Cheese Soufflé, Pickled Blackberries, Carrot Ribbons, Baby Leaves, Raspberry Vinaigrette

★★★★★

Pan Fried Loin of Halibut, Seared King Scallops, Courgette and Cucumber Spaghetti, Dill and Lemon Butter Sauce

★★★★★

Espresso of Wild Mushroom and Ceps, White Truffle Oil, Crispy Pastry of Duck Confit and Smoked Ham Hock

★★★★★

'The Crab's' Lobster Thermidor with Queenie Scallops and King Prawns, Charlotte Potatoes and Fine Beans

or

Grand Reserve Fillet of Beef, Portobello Mushroom, Shallot Confit Peppered Spinach, Fondant Potato, Corned Beef Fritter

★★★★★

A Plate of 'The Crab's' Desserts in Miniature

★★★★★

The Cheese Table
Local Farmhouse Cheeses
Grapes, Celery, Chutney, Breads & Wafers

★★★★★

Italian Bean Coffees and Teas, Cherry and Pistachio Biscotti, Dark Belgian Chocolate Truffles

£99 per person*

*£50 deposit is required on booking and the full balance by 1st November.

For further information on any item on our menu, including ingredients and information on food allergies and intolerances please ask on booking.