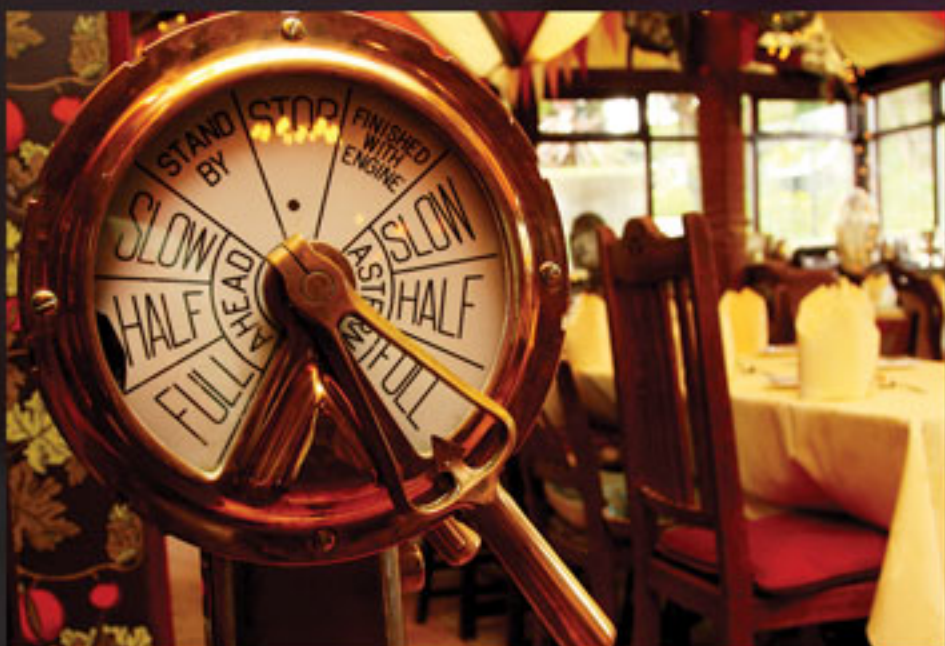


Crab Gift Vouchers

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

Dishforth Road
Asenby
Nr Thirsk
North Yorkshire
YO7 3QL

Tel: 01845 577 286

Email: reservations@crabandlobster.co.uk

www.crabandlobster.co.uk



Just waiting to be discovered this Christmas...



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 27th November we will be offering a fine selection of festive dishes alongside our regular a la carte menu.

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. Three courses for £39.50.

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 & Mulled Pear Fizz

★★★★★

A Petite Prawn Cocktail, Cucumber Jelly, Bloody Mary Relish

★★★★★

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

Pressed Terrine of Gressingham Duck & Ham Hock, Brioche Toast, Hazelnut Leaves, Apple & Vanilla Chutney

★★★★★

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

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

★★★★★

Roast Local Free Range Turkey, Orange & Cranberries, Bacon Chipolata, Herb Stuffing, Bread Sauce

Roast Sirloin of Grand Reserve Beef, Braised Onions, Yorkshire Pudding, Mustards and Horseradish

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

★★★★★

The Crabs Steamed Christmas Pudding, Egg Nog Chantilly, Sailor Jerry Rum Sauce

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

Warm Pear & Almond Tart, Dark Belgian Chocolate Ice Cream, Italian Coffee Anglaise

A Selection of Aimee's Home Made Ice Creams, Toffee Sauce, Shortbreads & Snaps

★★★★★

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

★★★★★

£99 per person*

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

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

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 & Canape Reception

★★★★★

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

★★★★★

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

★★★★★

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

★★★★★

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

Or

Grand Reserve Fillet of Beef, Portobello Mushrooms, Peppered Spinach, Fondant Potato, Corned Beef Fritters

★★★★★

A plate of The Crab's Desserts in Miniature

★★★★★

The Cheese Table

Local Farmhouse Cheeses,

Grapes, Celery, Chutney, Breads and Wafers

★★★★★

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

£99 per person*

*£50 deposit is required on booking and the full balance by 1st November. Please inform us of any dietary requirements on booking.

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