

New Year's Eve at 'The Crab'

Menu 2017

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 & Wafers

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

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