

New Year's Eve at 'The Crab'

Menu 2018

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

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