

Christmas Day

Crab & Lobster Menu 2018

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

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

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

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