



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT



Christmas

FESTIVITIES 2021

Christmas

2021

Join us for a Christmas to remember at
Crab Manor Hotel and Crab & Lobster Restaurant,
with glittering entertainment, food and service.

Whether you are looking for a festive lunch, private party
or afternoon tea, we have something to suit everyone
at Crab Manor Hotel and Crab & Lobster Restaurant this festive season.



An Extra Special Christmas

Throughout the festive period our Crab & Lobster Restaurant will be serving award winning cuisine to make your Christmas truly memorable.

The Seafood Room

FOR PARTIES OF 10 OR MORE

Why not make use of our private dining room upstairs in the Crab & Lobster Restaurant, choose from our festive lunch menu or our reduced dinner menu.

What a way to celebrate the festive period.

Festive Lunch Menu

MONDAY TO SATURDAY

FROM THE 29TH NOVEMBER UNTIL THE 31ST DECEMBER

Celebrate Christmas with colleagues, friends and family with our festive lunch menu.

Enjoy two or three courses from our popular festive lunch menu.



Festive Lunches

Monday to Saturday from 29th November until 31st December

(Excluding 25th December), Please note this is a 'sample' menu

Steamed Shetland Mussels, Pancetta, Cabbage, Dark Ale, Cream

Crispy Fishcakes of Codling, Haddock & Roast Salmon, Creamed Winter Greens, Poached Egg

Game Terrine of Duck, Pheasant & Venison Wrapped in Smoked Bacon,
Cranberry & Orange Chutney, Whole Meal Loaf

Thin Tart of Local Goat's Cheese, Red Onion Confit, Beetroot Salad, Honey & Dijon Ice Cream

Oriental Spiced Beef Fillet Stir-Fry, Coriander Pancake, Crispy Leeks & Cucumber

Lightly Curried Butternut Squash Soup, Chive Crème Fraiche, Potato & Onion Bhaji

Pan Fried Escalope of Local Turkey, Brie & Cranberry Crust, Brussel Sprout & Walnut Stir Fry, Duck Fat Roasties

'Fish & Chips' Whitby Haddock, Ale Batter, Hand Cut Chips, Minted Mushy Peas & Chunky Tartare Sauce

Twice Baked Wensleydale & Cheddar Soufflé, Crab Manor Mulled Pear & Pickled Walnut Salad,
Skinny Fries and Mayonnaise

Pan Roasted Breast of Local Pheasant, Confit Leg Pithivier, Baby Onions, Root Vegetables,
Thyme Mash, Port & Red Wine Sauce (May Contain Shot)

Roast Fillet of Sea Trout, Buttered Kale, Fresh Crab & Herb Crushed Potatoes, Prawn & Lobster Bisque

Seared Fillet of Seabass, Wild Mushrooms, Pancetta, Salsify, Fondant Potato, Red Wine Sauce

The Crab's Steamed Plum Pudding, Spiced Egg Nog Cream, Rum Custard

Bailey's Chocolate Orange Truffle Crème Brulee, Warm Lemon & Raspberry Madeleines

Warm Pear & Almond Frangipane Tart, Vanilla Anglaise, Coffee & Praline Ice Cream

'December Mess' Crushed Meringues, Poached Apricot & Cranberries,
Strawberry Jam Ice Cream, White Chocolate Cream

Sticky Date, Apple & Ginger Pudding, Toffee Sauce, Vanilla Ice Cream

A Selection of Home Churned Ice Creams, Toffee Sauce, Shortbreads & Snaps

A Board of Farmhouse Cheese, Hawes Wensleydale, Bowlands & Harrogate Blue Fruit Bread,
Grapes, Celery, Wafers & Chutney

Coffee, Latte, Espresso, Macchiato or Cappuccino, Italian Biscotti & Chocolate Truffles - £4.25



Served from 12pm - 2.00pm.

Festive Afternoon Tea

Available on selected dates, please contact us for details

(Excluding 25th December)

Roast Turkey, Cranberry & Chestnut Stuffing Sandwiches
Local Free Range Egg & Cress Sandwiches
Honey & Orange Glazed Ham & Yorkshire Cheese Quiche
Oak Roasted Salmon, Parsley & Chive Quiche
Pork, Turkey & Ginger Sausage Rolls
Cranberry & Goats Cheese Filo Nest

Jewelled Fruit Scone
Stilton, Leek & Walnut Scones
Strawberry Jam & Clotted Cream

Chocolate & Mincemeat Brownies
Pistachio and Dried Raspberry Macaroons
Winter Spiced Pear Slice
Baileys & White Chocolate Creme Brulee

A Selection of Teas & Coffee



Served from 4pm - 5.30pm, advanced booking essential

Gift Vouchers

AVAILABLE FROM £25

Why not treat that special person this Christmas with a voucher for them to enjoy an award winning meal in the Crab & Lobster Restaurant, or a relaxing overnight stay at the unique Crab Manor Hotel.

Christmas Day Lunch

Invite family and friends to come together for the best meal of the year and enjoy our Christmas Day gourmet lunch.

Amuse Bouche of Crab, Apple & Parsnip

Seared Breast of Wood Pigeon

Celeriac Fondant, Preserved Blackberry & Hazelnut Leaves

Pressed Terrine of Corn Fed Chicken, Duck, Ham Hock & Black Pudding,

Winter Chutney, Warm Sage & Onion Brioche

Home Cured Wild Salmon

Warm Potato Pave, Dill & Caper Creme Fraiche, Salmon Caviar

Winter Minestrone Soup Sardine, Tomato & Olive Toasties

Gin, Lime & Thyme Sorbet with Ginger & Cardamom Tuille Wafer

Roast Local Free Range Turkey, Orange & Cranberries

Bacon Chipolatas, Herb Stuffing & Bread Sauce

Roast Sirloin of Aged Grand Reserve Beef

Braised Onions, Yorkshire Pudding, Mustard & Creamed Horseradish

Pan Roasted Loin of Halibut

Tortellini of Lobster & Scallops, Cucumber Spaghetti, Champagne Velouté

The Crab's Steamed Christmas Pudding, Egg Nog Chantilly Cream, Spiced Rum Sauce

Baked Whisky & Marmalade Cheesecake, Orange Sauce, Local Yoghurt Ice Cream

The Crab's Christmas Trifle

Fresh Raspberries, Poached Mango, Lemon Madeira,

Belgian White Chocolate Sauce, Sugared Pistachios

Hawes Wensleydale, Warm Mince Tarts & Rich Fruit Cake

Served with a Selection of Italian Bean Coffee or Tea



Served from 12pm - 1.30pm. Pre-orders required in advance

Escape to Crab Manor

THIS CHRISTMAS

*and enjoy a full day of indulgence
with outstanding service*

WHAT'S INCLUDED IN OUR CHRISTMAS DAY PACKAGE

Christmas Day Lunch for two in our award-winning Crab & Lobster Restaurant, followed by a festive welcome to Crab Manor with mulled wine and mince pies.

This includes an overnight stay for two people including a festive Champagne Breakfast, bottle of Prosecco in your room on arrival, Christmas stocking and an evening buffet served in our Crab Manor Lounge on Christmas Day evening.

MANOR HOUSE
PACKAGE

£475

LUXURY SUITE
PACKAGE

£650

LUXURY ROOM
PACKAGE

£575

New Year's Eve

DINNER & DANCE

Begin the evening with a Champagne & Canape Reception at 7pm followed by a sumptuous meal in our award-winning Crab & Lobster Restaurant. Welcome in the New Year and then dance the night away until 1.30am with our resident DJ.

MENU

Champagne & Canapes

Warm Tartlet of Whitby Crab

Dill & Gruyere, Parsley & Chive Crème Fraiche

Pan Fried Loin of Halibut

Panko Crusted King Scallop, Vegetable Ribbons, Riesling Cream, Parsley Oil

Espresso of Wild Mushroom & Ceps

White Truffle Oil, Duck & Onion Confit Spring Roll

The Crab's Lobster Thermidor

Queenie Scallops & King Prawns, Charlotte Potatoes, 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 Minature

The Cheese Table

Please Help Yourself to Local Farmhouse Cheeses, Grapes, Celery, Chutney, Breads & Wafers

Selection of Italian Bean Coffee or Tea



Pre-orders required in advance

TERMS AND CONDITIONS OF BOOKING

1. Private Dining Events advertised in this brochure require a non refundable deposit of £10.00 per person payable at the time of the booking, £50 per person for Christmas Day and New Years Eve.
2. Bookings not paid in full 14 days prior to the event will be deemed to have cancelled and monies paid will be retained by the hotel.
3. No refunds of monies paid will be made for cancellations or decreases in number of guests attending unless the hotel is able to resell the space.
4. Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party.
5. Party organisers or company representatives will be liable for any misconduct by their guests which result in damage to the property of the hotel or it's associated assets.
6. Management reserve the right to refuse admission and reserve the right to refuse the sale of alcohol under the Licencing Act 2003.
7. All drinks consumed on the premises must be purchased at the hotel. A corkage charge will be made to the organisers account for any drinks consumed by guests that ave not been purchased at the hotel.
8. The hotel is not liable for accident or loss that occurs on the premises at an event or as a result from a persons' consumption of alcohol.
9. Guests are asked to behave in a responsible manner and dress appropriately. Unacceptable behaviour from any guest will not be tolerated and may result in a guest being asked to leave the premises.
10. The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease.
11. All prices are inclusive of VAT at 20%. If the VAT rate changes our prices will be modified accordingly.
12. All details are correct at the time of going to print. The hotel reserves the right to alter or amend the content or to cancel an event for any reason. In such circumstances and without affecting your legal rights. You may choose an alternative date subject to availability or obtain a full refund from us.
13. It is recommended that you take out insurance to cover cancellation when booking an event.
14. Dietary requirements: please advise when booking as alternative menus are available.



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Managed and operated by Countrywide Hotels