

Dinner at “*The Crab and Lobster*”

£60 for 4 courses
Includes room hire and still & sparkling water

‘The Crab’s Prawn Cocktail’

Baby Gem, Large Prawns, Creamed Avocado, Bloody Mary Jelly, Single Malt Marie Rose, Whitby Crab Spring Roll

Grilled Queenie Scallops

Roast Shallots, Garlic Herb Butter, Mature Cheddar, Gruyere Cheese, Fresh Breadcrumbs

Crispy Fishcakes

Local Codling, Haddock & Oak Roast Salmon, Seasonal Greens, Poached Egg & Caviar Cream

Pressed Terrine

Free Range Chicken, Duck Confit, Ham Hock, Warm Black Pudding Brioche, Cranberry & Orange Chutney

Thin Tart of Local Goat’s Cheese

Red Onion Confit, Beetroot Salad, Dijon & Honey Ice Cream

The “Crab’s” Half Lobster Thermidor

Lobster, Scallop & Prawn, Mustard & Brandy Cream Sauce, Mature Cheddar, New Potatoes

Grilled Aged Beef Fillet

Crispy Beef Brisket, Portobello Mushroom, Hand Cut Chips, Caramelised Shallot, Red Wine Sauce

Twice Baked Wensleydale & Cheddar Soufflé

Chicory, Poached Grapes, Celery & Toffee Walnuts, Skinny Fries & Mayo

Grilled Loin of Halibut

Whitby Crab Crust, Buttered Greens, New Potatoes, Lobster Bisque

Herb Crusted Lamb Loin

Anise Carrot Puree, Roast Heritage Carrot, Broad Beans, Potato Rosti, Red Wine Jus

Bramley Apple & Berry Delice

Clementine Ice Cream, Amaretti Crunch

Baileys Chocolate Orange Truffle Crème Brûlée

Warm Lemon & Raspberry Madeleines

Sticky Date, Pear & Ginger Pudding

Toffee Sauce, ‘Crab Manor’ Pear Ice Cream

Dark Chocolate Mousse Cake

Cherry Ice Cream, Candied Morello Cherries

Board of Farmhouse Cheese

Harrogate Blue, Barncliffe Brie, Wensleydale, Bowlands, Sparkenhoe Vintage Red Leicester, Wafers, Grapes, Celery, Chutney, Fruit Bread

Your choice of Freshly Brewed Italian Coffee or Specially Selected Teas

Crab & Lobster Chocolate Truffles

