



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT



Let's
Celebrate





Let's Celebrate



CHRISTMAS 2022

*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.*



Book now on **01845 577 286** or email **restaurant@crabandlobster.co.uk**



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 AT 'THE CRAB'

MONDAY TO SATURDAY
FROM THE 28TH NOVEMBER UNTIL THE 31ST DECEMBER
(Excluding 25th December)

*Celebrate Christmas with colleagues, friends and family with our festive lunch menu. Served Daily from 12pm - 2.00pm.
Enjoy two or three courses from our popular festive lunch menu.*



£27.00 * **£32.00**

2 courses

3 courses

Book now on **01845 577 286** or email **restaurant@crabandlobster.co.uk**



FESTIVE LUNCH AT 'THE CRAB'

Please note this is a 'sample' menu only and dishes may change due to market availability

STARTERS

- Steamed Shetland Mussels**, Pancetta, Cabbage, Dark Ale, Cream
Crispy Fishcakes of Codling, Haddock & Roast Salmon, Creamed Winter Greens, Poached Egg
Crispy Duck Bon Bon, Smoked Duck Breast, Charred Orange & Cranberry Jus
Cannelloni of Goats Cheese, Sesame & Onion Seed Crust, Beetroot Carpaccio
Lightly Spiced Butternut Squash Soup, Chive Crème Fraiche, Potato & Onion Bhaji



MAINS

- Turkey Breast stuffed with Sausage, Sage & Onion**, wrapped in Smoked Streaky Bacon,
Sauteed Brussel Sprouts & Walnuts, 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 & Mayonnaise
Slow Braised Feather blade of Beef, Roasted Carrots, Buttered Kale, Chive Mash, Braising Jus
Crab Crusted Fillet of Sea Trout, Sauteed Spinach & New Potatoes, Fine Beans, Prawn & Lobster Bisque
Seared Fillet of Seabass, Wild Mushrooms, Pancetta, Salsify, Fondant Potato, Red Wine Sauce



DESSERTS

- The Crab's Steamed Plum Pudding**, Spiced Brandy Custard, Clotted Cream Ice Cream
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

Book now on **01845 577 286** or visit **www.crabandlobster.co.uk** to make your reservation online





CHRISTMAS DAY LUNCH 2022

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

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

£35.00 * **£120.00** * **£55.00**
5 to 10 Years per Person 11 to 14 Years



Book now on **01845 577 286** or email **reservations@crabandlobster.co.uk**



CHRISTMAS DAY LUNCH

Amuse-Bouche of Crab

Chive Croquette, Lemon Crème Fraiche



Seared Breast of Wood Pigeon

Truffled Potato Salad, preserved Blackberry & Black Pudding Crumb

Crab & Lobster Cocktail

Prawn & Crab Marie Rose, Lemon dressed Crab Meat, Tempura Soft Shell Crab, Avocado & Blushed Tomatoes

Cannelloni of Goats Cheese,

Sesame & Onion Seed Crust, Beetroot Carpaccio



Winter Minestrone Soup

Sardine, Tomato & Olive Toastie

Gin, Lime & Thyme Sorbet

Ginger & Cardamon Tuille Wafer



Turkey Breast stuffed with Sausage, Sage & Onion, wrapped in Smoked Streaky Bacon

Sauteed Brussel Sprouts & Walnuts, Duck Fat Roasties, Bacon Chipolatas, & 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, Saute Vegetable Ribbons, Champagne Velouté



The Crab's Steamed Xmas Pudding

Spiced Brandy Custard, Clotted Cream Ice Cream

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



A Selection of Italian Bean Coffee or Tea

Book now on **01845 577 286** or email **reservations@crabandlobster.co.uk**



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.

£529

Manor House Package



£649

Luxury Room Package



£739

Luxury Suite Package

Book now on **01845 577 286** or email **reservations@crabandlobster.co.uk**

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.

Book now on **01845 577 286** or visit **www.crabandlobster.co.uk** to purchase your voucher online



NEW YEAR'S EVE 2022

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 1.00am with our resident DJ.

Main Course pre orders required in advance

Champagne & Canapes



Warm Croquette of Whitby Crab

Dill & Gruyere, Parsley & Chive Crème Fraiche



Pan Fried Loin of Halibut

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



50/50 Leek & Potato Soup

Cheese & Potato Bread



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, Feather blade Fritter



An Assiette of The Crab's Desserts in miniature



The Cheese Table

(Please help yourself to Local Farmhouse Cheeses, Grapes, Celery, Chutney, Breads & Wafers)



Selection of Italian Bean Coffee or Tea

£125

per Person

Book now on **01845 577 286** or email **reservations@crabandlobster.co.uk**



NEW YEAR'S EVE AT CRAB MANOR

THIS NEW YEAR'S EVE CELEBRATE IN STYLE AND ENJOY
AN INDULGENT EVENING WITH OUTSTANDING SERVICE



WHAT'S INCLUDED IN OUR NEW YEAR'S EVE PACKAGE

Champagne & canapé reception, followed by a sumptuous dinner for two in our award-winning Crab & Lobster, then dance the night away with our resident DJ, before spending the night in one of our beautiful bedrooms, with a delicious breakfast the following morning.

This includes an overnight stay for two people including Breakfast, Champagne and canapé reception, a 7-course dinner and entertainment from our DJ.

£529

Manor Room Package



£585

Luxury Room Package



£670

Luxury Suite Package

Book now on **01845 577 286** or email reservations@crabandlobster.co.uk



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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T. 01845 577 286

E. restaurant@crabandlobster.co.uk

W. www.crabandlobster.co.uk

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Managed and operated by Countrywide Hotels