

Crab Manor Hotel
Crab & Lobster Restaurant



Christmas celebrations begin here





# Celebrate Christmas in Style

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



## In extra special Christmas

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### **FESTIVE LUNCH**

Available from 2nd December until 31st December (Excluding 25th December), Monday-Saturday

Celebrate Christmas with colleagues, friends and family.

Served daily from 12.00pm-2.30pm.

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

2-course £28 • 3-course £36

### PRIVATE DINING

The private dining room is located above the restaurant, and can be reserved for private parties, corporate events and meetings during lunch and dinner, seven days a week available for parties with a minimum of 10 and maximum of 16 people. For parties with less than 10 people, an additional £150 room hire charge applies.

Exclusive private party menu with included canapés and arrival drinks available.

2-course £65 • 3-course £75

### **BOXING DAY & NEW YEAR'S DAY**

We are open as usual

Set lunch and a la carte available during lunch service, a la carte available during dinner service.

**Lunch** 12.00pm-2.30pm • **Dinner** 6.00pm-9.00pm

Prices are per person

For further information on any item on our menu, including ingredients and information on food allergies and intolerances, please ask a member of staff before ordering your food.



### Fe<del>sli</del>ve lunch

Monday-Saturday, from 2nd December until 31st December

2-course £28 • 3-course £36

### **STARTER**

Whisky & honey cured salmon, kohlrabi & celeriac
Beetroot Tartare, Golden & heritage beetroot, herb crème fraîche
Wild mushroom soup, toasted chestnuts
Whipped chicken liver parfait, caramelized onion, winter salad, toasted brioche
Moules, beer, pancetta, cream, toasted Sourdough
Warm salad of duck, sautéed new potatoes, spring onion, orange

### **MAIN**

Turkey breast, sausage meat stuffing, pigs in blanket, duck fat roasties, sautéed Brussels sprouts, chestnuts, roasted carrots & parsnips

The Crab's fish & chips, Whitby haddock, ale batter, hand cut chips, mushy peas & chunky tartare sauce Charred aubergine, halloumi, crispy onions & red pepper

Slow braised shin of beef, roasted root vegetables, creamy mash, red wine jus

Pan roasted loin of cod, crushed potatoes, potted shrimp & prawn butter

Fish pie, crab, creamy mash, seasonal buttered greens

### DESSERT

The Crab's sticky date & orange pudding, ginger ice cream
Tiramisu Yule log
Almond mince tart, almond ice cream
Mont Blanc, chestnut, blueberry
Wensleydale cheese, fruit cake, crackers, quince

\* Please note these are 'sample' menus only & dishes may change due to market availability \* Vegan/Vegetarian menu available

### **OUR FULL A LA CARTE MENU IS AVAILABLE DAILY**









### Festive events at The Crah

### CHRISTMAS WREATH WORKSHOP

### Monday, 25th November and 2nd December 2024 from 11.00am - £60 per person

Enjoy a hands-on festive fun at our wreath making workshop. Our experienced in-house florist, Claire of Eufloria Flowers of Thirsk, will guide you through the use of natural materials, such as dried fruits, moss, ivy and other festive, rustic, winter foliage along with luxury ribbon and pine cones, to create your very own festive wreath.

Arrive with friends and enjoy a glass of Prosecco or mulled wine. Festive-inspired buffet and refreshments will be served throughout the whole event. The event will take about 2-2.5 hours.

\*Pre-booking required. £10 non-refundable deposit payment per person required at the time of booking.

### **CHEESE, WINE & JAZZ EVENING**

### Wednesday 4th December 2024, 6.30pm - £65 per person

Join us for an evening of smooth jazz, whilst learning about cheese & wine pairing. \*Pre-booking required. £10 non-refundable deposit payment per person required at the time of booking.

### **BUBLÉ TRIBUTE NIGHT**

### Tuesday, 10th December 2024, 7.00pm - £75 per person

It wouldn't be Christmas without Bublé! Join us for a Michael Bublé tribute night by Luke Hingley. Canapés & Champagne on arrival followed by a 5-course festive meal.

Special room rate available with dinner and breakfast included.

Manor Room £275 • Luxury Room £345 • Suite £415

\*Pre-booking required. £20 non-refundable deposit payment per person required at the time of booking.

\*Pre-orders required 2 weeks before the event.

### **BOTTOMLESS BRUNCH**

### Friday 12th December 2024 - 12.00pm until 3.00pm - £50 per person

Bottomless brunch makes a perfect relaxed Christmas celebration.
Indulge in a festive buffet with a chilled bottomless Prosecco.
\*Pre-booking required. £10 non-refundable deposit payment per person required at the time of booking.

### FRANK SINATRA TRIBUTE NIGHT

### Wednesday 18th December 2024 - 7.00pm - £75.00 per person

Experience a truly authentic festive musical experience with Phil Fryer's amazing tribute to Frank Sinatra. This is not just a tribute, it's your ticket back to the golden age of swing, complemented by an arrival drink, canapés followed by a 5-course sumptuous dinner.

Special room rate available with dinner and breakfast included.

Manor Room £295 • Luxury Room £345 • Suite £445

\*Pre-booking required. £20 non-refundable deposit payment per person required at the time of booking.



### Indulge in a sumptuous afternoon tea experience at the charming Crab Manor.

Savour a traditional delight with finger sandwiches, an assortment of cakes, and classic scones served with clotted cream and jam, along with your preferred choice of tea or coffee.

To add a special touch or celebrate in style, enhance your experience with our delightful sparkling afternoon tea.

### TRADITIONAL AFTERNOON TEA

£31 per person

### SPARKLING AFTERNOON TEA

£40 per person

### AFTERNOON TEA SERVICE TIMES

Thursday - Sunday: 2.30pm-5.00pm

\* Minimum 24h pre-booking required





### **GIFT VOUCHERS**

Give the gift of Crab & Lobster this Christmas, spoil that special person with an unforgettable experience and memories to cherish.

Choose between Afternoon Tea voucher, room voucher, or if you would like to leave all options open, treat your loved ones to a monetary gift voucher.



# Christmas Day at The Crah

### **STARTER**

**Pigs in blankets** Roasted chipolatas, streaky bacon

**Game terrine** Spiced apple, toasted Sourdough

**Lobster** Crayfish & crab cocktail

Goats cheese Pear & walnut tarte tatine

Queenie scallops Gruyère, garlic, caramelized onion

### **MAIN**

Fillet of beef Baby onions, pancetta, wild mushrooms, sauce Bourguignon

Roast turkey
Turkey breast, confit leg, all the trimmings

**Turbot Paupiette with:** Lobster mousse, buttered new potatoes

### **DESSERT**

Hazelnut sponge Chocolate ganache, clementine sorbet

> **Apple terrine** Caramel ice cream

**Christmas pudding** Brandy cream Anglaise

### **CHEESE**

Vintage Wensleydale Fruit cake, quince

PRICE PER ADULT £120 **PRICE PER CHILD** £60 (up to 14 years old)

<sup>\*</sup>Christmas Day lunch is now fully booked. If you would like to join the waitlist or enquire about alternative dates and options, please email reservations@crabandlobster.co.uk



## Indulgent Christmas package at The Crab

Escape to Crab Manor this Christmas and enjoy a full day of indulgence with outstanding service.

### What's included in our Christmas Package?

This includes a 2-night stay for two people on 24th and 25th December. Enjoy a festive Champagne breakfast, 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, Christmas stocking and an evening buffet served in our Crab Manor Conservatory on Christmas Day evening.

\*£100 non-refundable deposit required at the time of booking. Full non-refundable payment required latest 14 days before arrival.

Manor Room £690 • Luxury Room £930 • Suite £1,100

\*Limited Availability





Begin the evening with a Champagne & Canapé 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.

### STARTER

### Mushroom

Wild mushroom & truffle velouté

### Turbot

Pan roasted, champagne & caviar

### **MAIN**

### Fillet of beef Rossini

Chicken liver parfait, garlic crouton, Madeira jus

### Pan roasted halibut

Saffron butter, clams & mussels

### Lobster

Lobster, scallop, king prawn, Thermidor sauce

### **DESSERT**

Kir Royale jelly

Chocolate praline lobster

Grapefruit cheesecake

### **CHEESE**

A selection of artisan cheeses Served from the cheese station, crackers, quince, fruit cake

### PRICE PER ADULT

£125

For further information on any item on our menu, including ingredients and information on food allergies and intolerances, please ask a member of staff before ordering your food.

<sup>\*</sup>Surf & turf of fillet and lobster available as main course £10 supplement



AT THE CRAB MANOR ON NEW YEAR'S EVE

Spend the night in one of our beautiful bedrooms & enjoy a delicious breakfast on New Year's day.

Manor Room £245.00

Luxury Room £365.00

**Suite** £450.00

Prices are based on an overnight stay for 2 people on a Bed & Breakfast basis.





### **TERMS & CONDITIONS OF BOOKING**

1.

Private Dining Events and bookings for 10 people or more 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.

Bookings not paid in full  $14\,\mathrm{days}$  prior to the event will be deemed to have cancelled and monies paid will be retained by the hotel and the restaurant.

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.

Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party.

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.

Management reserve the right to refuse admission and reserve the right to refuse the sale of alcohol under the Licensing Act 2003.

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 have not been purchased at the hotel.

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.

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.

The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease.

All prices are inclusive of VAT at 20%. If the VAT rate changes our prices will be modified accordingly.

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.

It is recommended that you take out insurance to cover cancellation when booking an event.

Dietary requirements: please advise when booking as alternative menus are available.



### Crab Manor Hotel —— Crab & Lobster Restaurant

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