



CRAB MANOR HOTEL  
CRAB & LOBSTER RESTAURANT

## Private Dining Dinner Menu

with inclusive canapés & arrival drinks

(Prosecco & Beer)

2-course £65.00. 3-course £75.00

### To start.

#### Shetland Mussels Marinere

Crusty Toasted Bread

#### “The Crab’s” Chunky Fish Soup

Scallops, Prawns & Garlic Gruyere Croutes

#### Seared King Scallops

Pea Puree, Chestnut Velouté, Squid Ink Coral

#### Twice Baked Cheese Souffle

Cheddar & Gruyere Cheese, Parmesan Cream

#### Japanese Sweet Soy Grilled Mackerel

Pickled Vegetables, Ponzu Gel, Wasabi Mayo

### The Main Part.

#### Pan Roasted Chicken

Parsnip Puree, Cavolo Nero, Parmentier Potato and Red Wine Jus

#### ½ Roast Garlic Buttered Lobster or Lobster Thermidor

Lobster, Scallops, Prawns, Salad. With New Potatoes, Chips or Fries

#### Haddock And Chips

Tartare Sauce & Mushy Peas

#### Confit Belly Pork

Slow Cooked Pork Fillet, Carrot Puree, Roscoff Onion and Fondant Potato

#### King Scallop Risotto

Saffron Sauce, Carrot Crisps, Wakame Powder

#### Salmon Wellington

White Wine Cream Sauce, Dauphinoise Potato, Rainbow Chard

### To Finish.

#### Orange Sticky Toffee Pudding

Vanilla Ice Cream

#### Apple Cheesecake

Caramel Ice Cream

#### Pear Crème Brûlée

Pecan Cookie

#### Deconstructed Black Forest Gateau

Cherry Sorbet

#### Raspberry Bakewell Tart

Raspberry Sorbet

#### Cheese Board

Quince Jelly, Truffle Honey

All fish may contain bones. \*CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

\*\*\*Please inform your server if you have allergies or dietary requirements\*\*\*

