



CRAB MANOR HOTEL  
CRAB & LOBSTER RESTAURANT

## Frank Sinatra Menu

### *Amuse bouche*

Salmon and caviar vol-au-vent

Beetroot tartare, Greek tzatziki and lemon pearls

Whipped chicken parfait, filo pastry tube, cocoa crumb

### *Starter*

Sesame compressed watermelon sashimi, apple, tomato consommé

Beef carpaccio with caper powder, Rossini sauce

Crispy crab cakes, grilled beetroot cubes, tomato gel

### *Main*

Tornedos fillet Rossini, spinach flan, red wine jus

Vegetables ratatouille, parsley and garlic crumb, red pepper sauce

Handcrafted Lobster ravioli, confit fennel, orange gel, langoustine bisque emulsion

### *Pre-dessert*

Peach and rose petal granita

### *Dessert*

Pear tarte tatin with yuzu ice cream

Chocolate parfait, butter crumb and passion fruit curd

£80 per person

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 and allergies or dietary requirements\*\*\*

