

Frank Sinatra Tribute Evening

6 - Course Menu

Canapes and Fizz arrival at The Crab Manor at 5pm

Pre - Starter

Oysters, tobacco, shallots

Arancini, pea and asparagus

Chicken Liver Parfait, white truffle

Starter

Hand Dive King Scallops, celeriac puree, samphire, hazelnut flakes

Caeser Salad, smoked chicken

Burrata Salad, pomegranate, sun dried tomatoes

Intermediate

Fish Soup, red pepper rouille, gruyere croute

Leek and Potato soup, toasted sourdough

Main

Lamb Rump, dauphinoise potatoes, carrot puree, baby leeks, minted lamb jus Fishcake, poached egg, asparagus, hollandaise, wilted spinach, new potatoes

Ravioli, wild mushroom and truffle

Pre - Dessert

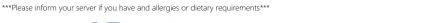
Gin and Lime Sorbet

Dessert

Chocolate Fondant, salted caramel, vanilla ice cream

Morello Cherry Cheesecake, mascarpone cream, cherry puree

£95 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

