

An Evening of Festive Jazz with Amber Cox

5 – Course Menu

Canapes and Fizz arrival at The Crab Manor at 6pm

Pre – Starter

Oysters, tobacco, shallots

Grilled Queenie Scallops, roast shallots, garlic herb butter, cheddar, gruyere, breadcrumbs

Starter

Smoked Salmon Terrine, cucumber, capers

Crispy Confit of Duck, orange, spring onion, plum, cashew nuts

Mushroom and Truffle soup, toasted sourdough

Main

Skate Wing, caper butter, chive new potatoes

Shin of beef bourguignon, pomme puree, roasted vegetables

Textures of Broccoli Risotto, hazelnuts

Pre – Desesert

Gin and Lime sorbet

Dessert

Orange and Ginger Sticky Toffee Pudding, vanilla ice cream

Warm Chocolate Tart, hazelnut ice cream

Vanilla Pannacotta, pistachio, honeycomb

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