



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

Festive Lunch

Monday-Saturday, from 17th November until 1st January - Excluding Christmas Day

2-course £32 • 3-course £38

Oysters £4 each (GF)

STARTER

Goats cheese & heritage beetroot salad, orange, crème fraiche (GF) (V)

Twice baked cheese souffle, cheddar & gruyere cheese, parmesan cream (V)

Fish soup, toasted sourdough (GF)

Moules mariniere, toasted sourdough (GF)

Duck liver & orange parfait, spiced winter berry chutney, toasted sourdough (GF)

MAIN

Roast turkey, sausage meat stuffing, pigs in blanket, duck fat roasties, sautéed brussels sprouts & chestnuts, roasted carrots & parsnips, Yorkshire pudding (GF)

The Crab's fish & chips, Whitby haddock, hand cut chips, mushy peas, chunky tartare sauce (GF)

Slow braised featherblade of beef, roasted root vegetables, creamy mash, red wine sauce (GF)

Salmon roulade, tomato fondue, panache of vegetables

Pea & asparagus risotto, crispy truffle hen's egg (GF) (V)

Nut roast, vegetable stuffing, roast potatoes, sautéed brussels sprouts & chestnuts, roasted carrots & parsnips, Yorkshire pudding (GF) (V)

DESSERT

Christmas pudding, brandy sauce

Sticky toffee pudding, butterscotch sauce & vanilla ice cream (GF)

Baileys Cheesecake coffee cream, chocolate ice cream, sesame tuille

Chocolate & mandarin tart, served with custard

Mont Blanc, chestnut cream, meringue (GF)

Cheese board, grapes, crackers

Please note these are 'sample' menus only & dishes may change due to market availability

(GF) Gluten Free option available (V) Vegetarian

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

A discretionary service charge of 10% will be added to your bill, this is shared between all the staff