



Crab Restaurant

CHRISTMAS DAY

MENU
£89.95 Per Person

STARTERS

SEARED SCALLOPS WITH CRISPY BLACK PUDDING

A harmonious blend of flavours featuring tender scallops, crispy black pudding, truffle celeriac puree, honey mustard emulsion, and delicate micro herbs

BUTTERNUT SQUASH AND RICOTTA RAVIOLI (V)

House-made ravioli filled with a luscious blend of roasted butternut squash and creamy ricotta cheese

SAFFRON-INFUSED BOUILLABAISSE SOUP (GF)

A rich and aromatic Mediterranean fish stew featuring a variety of seafood, served with a saffron-infused broth, rouille, and crusty artisan bread.

MAPLE-GLAZED BEEF BRISKET (GF)

Tender beef brisket braised in a luscious maple syrup glaze, paired with roasted Brussels sprouts, glazed baby carrots, pickled shallots, and cranberry compote.

CRISPY TEMPURA PRAWNS

Delight in the perfect crunch of our expertly fried prawns, served with vibrant pickled ginger and fennel salad, a burst of pomegranate, and a zesty wasabi aioli

MAINS

TURKEY ROULADE WITH BACON, ROASTED POTATOES, AND VEGETABLES

Tender turkey roulade wrapped in bacon, served with garlic and thyme roast potatoes, honey-roasted parsnips and carrots, Brussels sprouts with chestnuts, and a rich red wine jus

SALMON FILO EN CROUTE

Tender roasted salmon, spinach, and ricotta, resting on a bed of creamy Brussels sprouts

MUSHROOM, CRANBERRY, HAZELNUT & BRIE WELLINGTON (V, GF)

A harmonious blend of earthy mushrooms, cranberries, toasted hazelnuts, and creamy Brie encased in flaky pastry. Served with honey-glazed vegetables and red wine reduction sauce

PAN ROASTED FILLET OF BASS WITH CREAMY SEAFOOD AND WINTER VEG CHOWDER (GF)

Comforting seafood chowder featuring a mix of prawn, crab, and fish, in a creamy, flavourful broth

HERB-CRUSTED BEEF TENDERLOIN

Savor succulent herb-crusted beef tenderloin, served with creamy horseradish mash potatoes, sautéed cavolo nero greens, and honey-soy glazed vegetables for a symphony of flavours.

DESSERTS

BRULEE AMARETTO AND CHOCOLATE COOKIES (GF)

CHOCOLATE HAZELNUT YULE LOG

CHRISTMAS CLEMENTINE PAVLOVA (GF)

SELECTION OF BRITISH CHEESES, HOMEMADE CHUTNEY & CRACKERS, GRAPES

50% non-refundable deposit required to secure your reservation. Pre-orders and final payment due 5 days before the event, no refund available on cancellations.

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server. A discretionary 10% service charge will be added to your bill