



CRABWALL MANOR HOTEL & SPA

Starters

| | |
|--|-------|
| Salad of smoked salmon with lemon dressed rocket and capers | £7.50 |
| Classic prawn cocktail | £6.25 |
| Homemade crab cake with rocket and a lemon sauce | £7.50 |
| Chicken and Duck liver parfait with red onion marmalade and balsamic syrup | £6.95 |
| Tian of Mediterranean vegetables with goat's cheese and Balsamic vinaigrette | £7.25 |
| Duo of melon served with a fruit of the forest compote | £5.95 |
| Wild game terrine; pickled vegetables and toasted brioche | £8.50 |
| Roulade of chicken and wild mushroom | £7.50 |
| Ham hock terrine with piccalilli and toasted Rye bread | £6.95 |
| Shredded confit of duck served over a spring onion salad and a plum sauce | £8.50 |

Mid-course

Lemon sorbet
Champagne sorbet
Mango and lime sorbet

Main Course

| | |
|--|--------|
| Breast of chicken filled with spinach mousse, beside a red onion tart tatin and a rich roast jus | £15.95 |
| Pan-fried medallion of pork with an apple and cider Glaze | £15.95 |
| Char-Grilled sirloin of beef with a peppercorn sauce | £18.50 |
| 6 hours braised lamb shank with garlic and thyme potatoes and a mint jus | £16.95 |
| Confit of pork belly with bok choy and spice jus | £16.50 |
| Pan fried fillet of sea bass, new potatoes and an olive and caper sauce | £17.50 |
| Seared fillet of tuna on a bed Mediterranean vegetable and a tomato salsa | £16.95 |
| Grilled fillet of salmon; butter braised potatoes and chervil cream sauce | £16.50 |
| Wild mushroom tagliatelle topped with herbed brie and basil dressing | £13.95 |
| Pea and mint risotto | £13.95 |



CRABWALL MANOR HOTEL & SPA

Desserts £6.25

Classic lemon tart with wild berry coulis
White chocolate panacotta and a raspberry coulis
Sticky toffee pudding, toffee sauce and vanilla ice cream
Profiteroles filled with a baileys cream and topped with a dark chocolate sauce
Chocolate and orange bread and butter pudding with Grand Marnier syrup
Vanilla crème brûlée with homemade shortbread
Dark chocolate tartlet with vanilla crème anglaise
Double baked New York cheesecake with strawberry ice cream
Apple tart with pouring cream
Trio of desserts (mini cheese cake/chocolate mousse/Mini tart tatin) £2.00 extra
Platter of cheese and fresh fruit with biscuits celery and red onion marmalade; serves 10 for £45

Tea/coffee £2.00 per person
Tea/coffee with mints £2.35 per person
Tea/coffee and petit fours £3.00 per person



CRABWALL MANOR HOTEL & SPA

“WEDDING IN A BOX MENU”

Starter

Soup (please see selection)

Salad of smoked salmon with lemon dressed rocket and capers

Chicken and Duck liver parfait with red onion marmalade and balsamic syrup

Tian of Mediterranean vegetables with goat's cheese and Balsamic vinaigrette

Mains

Breast of chicken filled with spinach mousse, beside a red onion tart tatin and a rich roast jus

Pan-fried medallion of pork with an apple and cider Glaze

Grilled fillet of salmon; butter braised potatoes, and chervil cream sauce

Wild mushroom tagliatelle topped with herbed brie and basil dressing

Dessert

Classic lemon tart with wild berry coulis

White chocolate panacotta and a raspberry coulis

Sticky toffee pudding, toffee sauce and vanilla ice cream

Profiteroles filled with a baileys cream and topped with a dark chocolate sauce

(Tea and Coffee included)



CRABWALL MANOR HOTEL & SPA

Canapés

Please select your choice of 3 canapés
from the list bellow at £4.95 per person

– additional canapés may be selected
at a cost of £1.80 per item

Slow confit of duck with spring onion

Smoked salmon and cream cheese belini

Prawn and Marie Rose tartlet

Ham hock and Mustard on Rye Bread

Chicken liver parfait with red onion jam

Mediterranean Vegetable and Goat's cheese tartlet

Mozzarella wrapped in Parma Ham

Mini Quiche

Soups £5.95

Roasted vine tomato soup with buffalo mozzarella

Cauliflower and apple veloute

Leek and potato soup with garlic croutons

Broccoli and stilton with a chive crème fraiche

Winter vegetables



CRABWALL MANOR HOTEL & SPA

EVENING BUFFET

Menu A £13.95

Selection of open sandwiches • Spring rolls • Quiche Lorraine
Chicken drumsticks • Jacket potatoes with selection of fillings
+ 1 hot dish

Menu B £17.95

Selection of open sandwiches • Potato wedges with dips • Mixed pakoras and bahjis
Garlic bread • Mini pizza (vegetarian and meat) • Individual goats cheese tartlets
Marinated chicken wings • Selection of salads
+ 1 hot dish

Menu C £17.95

Hog roast, baps, selection of dips and salads

Hot dishes £5.50

Beef chilli and rice
Chicken and mushroom casserole
Navarin of lamb
Spicy vegetable curry with Bombay potatoes

Midnight snacks *(served from 11.00pm to 1.00am)* £3.95

Bacon baps
Sausage baps (veg. sausage available)



CRABWALL MANOR HOTEL & SPA

DRINKS PACKAGES

Package 1 £16.95

Glass of bucks Fizz on arrival
Two glasses of wine during the meal
Glass of sparkling wine for toast

Package 2 £19.95

Glass of Pimm's and lemonade on arrival
2 glasses of wine during the meal
Glass of house Champagne for toast

Package 3 £25.95

Glass of bucks Fizz on arrival
Two glasses of wine during the meal
Glass of sparkling wine for toast



CRABWALL MANOR HOTEL & SPA

CRABWALL MANOR'S “wedding in a box”



Starting at just £4995, this package has all the essentials to make your wedding stress-free and truly enjoyable.

This includes:

- 50 day guests – wedding breakfast
- 80 evening guests – evening buffet A
- Menu – available to upgrade for extra
- 50 Chair covers
- Top table arrangement
- DJ & Dance floor
- Arrival Drinks (Bucks Fizz)
- 2 Glasses of wine during the meal (per person)
- 1 glass of sparkling wine for speeches (per person)
- Master of ceremonies
- Red carpet arrival
- Use of cake stand and knife



CRABWALL MANOR HOTEL & SPA

THE HISTORY OF CRABWALL MANOR

The history of Crabwall Manor is one of the most fascinating of any house in Cheshire, as well as being one of the oldest, the various occupants of the house have figured largely in the very shaping of history itself, both on a national as well as a local level.

The present Grade II listed building had the major change of the addition in the 1600's of the fine red brick frontage, with its battlemented top. This frontage was probably 'tacked' on to a much older Tudor farmhouse, itself having been built on the foundations of a much older building: excavations have revealed the existence of a red sandstone plinth of an earlier date than the brick building.

On the 17th April 2012, Crabwall Manor was taken over by the Freeholder of the property, Dukesminster Limited. Dukesminster have chosen Akkeron Hotels to manage Crabwall on his behalf.

The turrets – not only are they an attractive feature, but in rooms 1 and 2 which have almost certainly always been bedrooms, the turrets were used as powder closets in the days when bathing was not a done thing!

Room 2 is now our Bridal Suite which boasts a beautiful view over Crabwall Manor's elegant grounds.

With Crabwall Manor currently undergoing a 2 million pound refurbishment, we are in the process of witnessing the Hotel being brought back to its former glory.

