

Whitby Crab and Crayfish Ampleforth Waldorf Cocktail

Serves 2

Ingredients:

1 dressed Whitby crab
12 Marinated Crayfish
1 sprig of chopped fresh tarragon.
1 Ampleforth eating apple
6 walnut halves
1 stick of peeled celery chopped finely
1 heaped table spoon of mayonnaise
1 little gem salad washed and leaves broken off the head and chopped roughly
Serve with crusty bread

Method:

Take two martini glasses and place the little gem washed and chopped leaves in the bottom of the glass.
Mix the dressed crab meat with the crayfish and the mayonnaise and some chopped fresh tarragon.
Thinly slice the washed apple and cut into fine strips.
Combine all of the ingredients and spoon on top of the leaves.
Garnish with a lemon wedge and some fresh tarragon and serve with crusty bread.