

# Christmas at



THE OLD ALBION INN  
— CRANTOCK —

## Course 1

Parsnip soup with crispy mushroom and smoked chipotle oil

## Course 2

### **Chargrilled Goat's cheese**

Served on a beetroot tart garnished with walnut and celery

### **Pan Seared Scallops**

Served with coriander and tomato froth

### **Fillet Mignon**

Served on potato galette and red peppercorn sauce

## Course 3

### **Pan-Fried Bass**

Served Parisienne potatoes and bouillabaisse sauce.

### **Roasted Vegetable Tian on an herby crust**

Served with micro greens

### **Confit of duck leg**

Served on sweet potato & potato rosti, and blackcurrant sauce

## Course 4

Pear and triple sec sorbet

## Course 5

### **Grilled Turkey**

Served with rissole potato, balsamic Brussels sprout, heritage carrots, butternut squash and turkey glacé. Fresh glazed cranberries

### **Rib Eye Steak sourced locally with Port and Stilton Sauce**

Served with mousseline potatoes roasted shallots, butternut squash and Romanesco cauliflower

### **Beetroot Wellington with Port and Stilton Sauce**

Served with Mousseline potatoes and roasted shallots, butternut squash and Romanesco cauliflower

## Course 6

### **Xmas Pudding**

With dry fruits matured in cognac and served with saffron crème patisserie

### **Classic Crème Brûlée**

Served with poached winter fruits and orange shortbread

### **Chocolate Terrine**

Made with dark chocolate, served with almond feuilletine and honeycomb ice cream

## Course 7

### **Selection of Cornish cheese**

Three varieties of Cornish cheeses served with winter berries chutney and Rye bread.

£85 adults  
£30 children

Terms & conditions apply:  
Visit: <https://oldalbioncrantock.com/xmas-terms>