

Christmas at



THE OLD ALBION INN
— CRANTOCK —

Course 1

Artichoke and saffron

Course 2

Chargrilled goat's cheese

Served on a beetroot tart garnished with walnut and celery

Prosciutto wrapped tiger prawn

Drizzled in Californian zinfandel sauce on a bed of parsley spaetzle

Fillet mignon

Served with petite chateau potato, watercress puree and red peppercorn sauce

Course 5

Grilled Turkey

Fondant new potato, balsamic Brussels sprout, heritage carrots, diced pumpkin & turkey glaze, fresh glazed cranberries

Pistachio crust rack of lamb

Dauphinoise potato, bunched carrots, purple tenderstem broccoli, cauliflower basil puree, pomegranate and port glaze

Stuffed smoked aubergine

With cashewnut filling dressed in yellow pepper coulis complimented with banana shallot confit, purple romesco cauliflower

Course 3

Ballotine of lemon sole

Filled with prawn mousse in lemon and coriander beurre blanc

Fondant of beetroot

Served with cassoulet of beans

Slow cooked pheasant breast

On sweet potato & potato rosti, pumpkin puree, roasted chestnuts and blackcurrant

Course 6

Christmas pudding

With dried fruits matured in cognac and served with saffron creme patisserie

Cherry almandine

Roasted oats tart served with strawberry infused cream

Praline and chocolate

Made with dark chocolate and praline

Course 4

Pear and triple sec sorbet

Course 7

Stuffed Rothschild

Served with truffle, pear relish and rye bread

£85 adults
£30 children

Terms & conditions apply:

Visit: <https://oldalbioncrantock.com/xmas-terms>