OLD ALBION INN

Christmas party

STARTERS

Parsnip and apple soup
with garlic flatbread

Mushroom Parfait and Bacon Jam
A rich, wild mushroom pâté with smoked bacon and fig jam, finished with crispy pancetta and crostini

Coconut and lime panko prawns
Prawns coated in coconut and lime infused panko with a fiery coconut chilli and coriander chutney

Brie melting pot
Brie, prosciutto, and toasted walnuts baked and finished with a hot honey drizzle and croustades

Confit Duck Breast salad
Tender confit duck breast finished with a pineapple and fig chutney

MAINS COURSE

Cornish fish pie with Davidstow and leeks

Served with roasted vegetables of the day

Slow-braised brisket with a blackberry and red wine jus

Slow-braised brisket with caramelised sweet potato, charred tenderstem and finished with a blackberry and red wine jus

Roast Turkey Bound in Streaky Bacon

Served with traditional trimmings

Winter Vegetable Pie

Filled with sage, butternut, spinach and chestnut, served with cheese sauce and buttered citrus greens

DESSERTS

Festive apple crumble
A classic apple crumble with spiced mixed fruits and toasted almonds finished with Cornish vanilla ice cream

Spiced Stem Ginger Cheesecake
Rich and creamy stem ginger cheesecake served with caramelised oranges

Lemon mess
Homemade meringue with lemon curd and whipped double cream

Traditional Christmas Pudding with Brandy Custard
A traditional steamed Christmas pudding, with fruits and spices, accompanied by a warm brandy custard.

2 courses £26.50

3 courses £32

Pre-order and deposit required