



NEW YEARS EVE - 2019 - BOOKING'S ONLY

Name		
Time.	Covers	
	<u>STARTERS</u> o soup, crispy vegetable shavings, pesto, baked bread £6.00 o and king prawn gateau, Cornish crab crème fresh, dill oi	
Punjabi veget	£7.50 tatin with caramelized goats cheese, chicory salad £6.50 able Samoa's with coriander and sweet chili sauce £5.75 ad pepper squid with garlic and lemon aioli £6.50	
Slow cooked be	<u>MAIN COURSE</u> elly of pork - Calvero Nero, crispy prosciutto, Dijon mash	ι,
Rack of Wes	sage jus £15.00 et Country lamb – dauphinoise potatoes, braised winter vegetables, berry jus £17.00	
	k - field mushrooms, tomato, fries, salad, onion rings 22.9 RE MED RARE MED WELL DONE) 5
	sted tomato tart – olive mash, roasted beetroot and pesto dressing £13.95)
Oven roasted	fillet of hake – with smoked haddock and thyme chowder £16.00	,
Creole spiced	jambalaya – prawn, chicken and chorizo and rice £16.00	

Desserts specials available on the night

Telephone: 01637 830 243 Email: oldalbioninn1@live.co.uk Website: www.oldalbioncrantock.com





TERMS AND CONDITIONS

All meals will need to be pre ordered by no later than the 22nd December 2019

A deposit of 15.00 per person must be paid by no later than the 22nd

December 2019

Any cancellations before the 24th December, a full refund will be offered
Any cancellations after the 24th, there will be no refund offered

Happy New Year

All prices include VAT. We do not include a service charge. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance & would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergy