



Buffet Menus





Finger Buffet

£12.95 – Minimum 20 People

Please select 4 of the following options:

Galia Melon, Watermelon & Pineapple Brochettes (VE) (GF)

Tempura Fish Goujons with a Sweet & Sour Sauce

Duck Spring Rolls, Honey & Soy Dressing

BBQ Chicken Wings (GF)

Oven-Ripened Tomato & Mozzarella Pizza Slices (V)

Spinach, Cream Cheese & Mushroom Samosas (V)

Quiche Lorraine

Fresh Homemade Sausage Rolls

Our Finger Buffet also includes a selection of Mini Ciabattas

Please select 3 of the following options:

Roast Beef & Horseradish

Ham & English Mustard

Free Range Egg Mayonnaise & Watercress (V)

Mature Cheddar Cheese & Red Onion (V)

Prawns Marie Rose

Gluten Free Bread Available On Request



Hot Fork Buffet

£14.95 – Minimum 30 People

Please select 4 of the following options:

Beef Lasagne “Al Forno” (GFA)

Mild Chicken Curry with Steamed Basmati Rice & Puppodums (GFA)

**Filo Wrapped King Prawns, Oriental Vegetable Stir-Fry,
Sweet & Sour Sauce**

Mixed Seafood & Shellfish Pie, Gratinated Creamed Potato (GF)

Baby Back BBQ Pork Ribs (GF)

**Roasted Mediterranean Vegetable & Mozzarella Pasta Bake,
Tomato & Basil Sauce (V) (GFA)**

Wild Mushroom Stroganoff with Steamed Basmati Rice (VE) (GF)

*Accompanied by Skinny Fries, Tomato & Onion Vinaigrette,
Mixed Leaf Salad and Homemade Coleslaw*



Carvery Buffet

£19.95 – Minimum 40 People

Prime Sirloin of Beef (GF)

Honey Roasted Gammon (GF)

Roast Norfolk Turkey (GF)

Leek & Wild Mushroom Quiche (GFA)

Roasted Bell Peppers stuffed with Couscous

Homemade Tuna & Spring Onion Mayonnaise (GF)

Buttered New Potatoes (GF)

Avocado, Feta and Pickled Beetroot (GF)

Tomato & Onion Vinaigrette (GF)

Mixed Leaf Salad (GF)

Homemade Coleslaw (GF)

Mini Ciabattas

Add a Whole Scottish Salmon with Shell-on Prawns (GF)

£3 Per Person

Starters & Desserts

You have the option of adding a starter and/or dessert to our Hot Fork and Carvery Buffets for £5.00 per course. Please note that if you select more than one choice per course, we will require a pre-order.

Starters

Minestrone Soup (VE) (GF)

Gluten-Free Croutons

Duo of Galia Melon and Watermelon (V) (GF)

Mango Sorbet, Fresh Berry Compote

Baked Brie (V) (GFA)

Cranberry Relish, Toasted Brioche

Warm Free-Range Chicken & Leek Vol-Au-Vent

White Wine Cream Sauce

Desserts

Wild Berry 'Eton Mess' (GF)

Belgian Chocolate Coated Profiteroles

Guernsey Double Cream

Lemon & Lime Cheesecake (GFA)

Wild Berry Coulis

Cheese Trio (£2.50 Supplement) (GFA)

Cheddar, Brie & Stilton, Homemade Chutney, Celery, Grapes, Caramelised Walnuts & Water Biscuits

Cobo Coast Road, Cobo, Castel, Guernsey, Channel Islands, GY5 7HB
T: 01481 257102 E: events@cobobayhotel.com W: cobobayhotel.com



GF = Gluten-Free | GFA = Gluten-Free Option Available On Request | V = Vegetarian | VE = Vegan
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us
of any special dietary requirements.