



Buffet Menus





Finger Buffet

£13.95 – Minimum 20 People

Please select 4 of the following options:

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

Tempura Fish Goujons, Sweet & Sour Sauce

Homemade Duck Spring Rolls, Honey & Soy Dressing

BBQ Chicken Wings (GF)

Oven-Ripened Tomato & Mozzarella Pizza Slices (V)

Spinach, Cream Cheese & Mushroom Samosas (V) (GFA)

Quiche Lorraine

Fresh Homemade Sausage Rolls

Icelandic Prawn & Marie Rose Vol-au-Vents

Our Finger Buffet also includes a selection of Mini Ciabattas

Please select 3 of the following options:

Ham, Tomato & English Mustard

Crushed Chickpea & Avocado with Spring Onion (VE)

Tuna Mayonnaise & Cucumber

Mature Cheddar Cheese & Red Onion (V)

Free Range Egg & Watercress (V)

Chicken Salad

Gluten Free Bread Available On Request



Hot Fork Buffet

£15.95 – 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 Buffet Menus.

Starters

You may select up to 3 of the following options, priced at £5.50 each, though should you wish to offer your guests more than one choice then we will require a pre-order:

Minestrone Soup (VE) (GF)

Gluten-Free Croutons

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

Mango Sorbet

Baked Brie (V) (GFA)

Cranberry Relish, Toasted Brioche

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

White Wine Cream Sauce

Desserts

It is possible to add a Dessert Buffet for £6.50 per person.

You may choose up to 3 of the following options:

Wild Berry 'Eton Mess' (GF)

Fresh Fruit Platter

Belgian Chocolate Coated Profiteroles

Guernsey Double Cream

Lemon & Lime Cheesecake (GFA)

Wild Berry Coulis

Cheese Trio (£2 Supplement) (GFA)

Cheddar, Brie & Stilton with Celery, Fruit Chutney & 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
Menu adaptations for special dietary requirements may incur additional costs. Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.