



COBO BAY  
HOTEL  
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*Function &  
Wedding Menus*



*The Beach Terrace*  
COBO BAY HOTEL

## Platinum Menu

2 Courses £29.95, 3 Courses £35.90

**Hand-Picked Guernsey Chancre Crab & Crevettes (GF)**

**Wrapped in Cucumber Ribbons**

*Avocado & Lime Mousse, Marie Rose Sauce*

**Pulled Pork & Chorizo Open Ravioli**

*Coriander, Sesame & Green Chili Garnish*

**Tempura Fried Monkfish Medallions**

*Stir-Fried Oriental Vegetables, Sweet & Sour Sauce*

**Caramelised Baby Pear, Pickled Beetroot & Chicory Tart (V) (GF)**

*Blue Cheese Glaze, Rocket Salad, Truffle Oil*



**Fillet of Beef Wellington (GFA)**

*Served Pink or Well Done with Baby Carrots and Red Wine Jus*

**Pan Fried Fillet of Brill "Veronique" (GF)**

*Sweet Muscat Grapes, Dry Vermouth Velouté*

**Half a Roast Gressingham Duck (GF)**

*Puy Lentils, Honey & Orange Sauce*

**Fresh Asparagus & Wild Mushroom Fricassée Mille-Feuille (V/VE)**

*Red Pepper Reduction, Pesto Dressing*

*Served with Steamed Greens, Herb Buttered New Potatoes and  
your choice of Sautéed, Lyonnaise, Parmentier or Creamed Potatoes.*



## Gold Menu

2 Courses £26.95, 3 Courses £32.90

### **Potted Smoked Salmon (GFA)**

*Watercress Mousse, Wasabi Mayonnaise, Cucumber Galette, Crostini*

### **Slow Braised Beef Short Ribs**

*Soy Marinade, Spring Onion, Fresh Chilli*

### **Smoked Chicken, Avocado & Crisp Pancetta Salad**

*Cherry Tomatoes, Red Onion Vinaigrette*

### **Homemade Cep Potato Gnocchi & Wild Mushroom Broth (VE) (GFA)**



### **Duo of Duck Leg**

*Confit, Slow Braised Samosa, Honey Roasted Shallots, Five Spice Sauce*

### **Herb Crusted 3 Bone Rack of Lamb (GFA)**

*Celeriac Purée, Rosemary Jus*

### **Pan Roasted Monkfish Tail (GF)**

*Classic Bouillabaisse*

### **Mediterranean Vegetable Roulade (VE) (GF)**

*Char-Grilled Asparagus Spears, Balsamic Glaze*

*Served with Steamed Greens, Herb Buttered New Potatoes and  
your choice of Sautéed, Lyonnaise, Parmentier or Creamed Potatoes.*

GF = Gluten-Free | GFA = Gluten-Free Option Available On Request | V = Vegetarian | VE = Vegan  
VVE = Vegetarian, Vegan Option Available. 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.



## *Silver Menu*

*2 Courses £23.95, 3 Courses £29.90*

### **Lemon & Garlic Fried Calamari & Chorizo**

*Mixed Leaf Salad*

### **Homemade Duck Spring Rolls**

*Asian Slaw, Honey & Soy Sauce*

### **Ballotine of Smoked Haddock (GF)**

*Softly Poached Egg, Creamy Chive Sauce*

### **Goat's Cheese & Leek Tartlet (V) (GFA)**

*Confit Beetroot, Wild Rocket, Balsamic Reduction*



### **230g Sirloin Steak (GF)**

*Served Pink or Well Done with Diane Sauce*

### **Free Range Chicken "Cordon Bleu"**

*Tomato & Basil Fondue*

### **Fillet of Scottish Salmon (GF)**

*Asparagus Spears, Tarragon Hollandaise*

### **Vegetable Wellington (V/VE) (GFA)**

*Wilted Spinach, Whole Grain Mustard Sauce*

*Served with Steamed Greens, Herb Buttered New Potatoes and  
your choice of Sautéed, Lyonnaise, Parmentier or Creamed Potatoes.*

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## Bronze Menu

2 Courses £18.95, 3 Courses £24.90

### **Classic Prawn Cocktail (GFA)**

*Crisp Lettuce, Fantail of Cucumber,  
Marie Rose Sauce, Brown Bread Fingers*

### **Duck Liver Parfait (GFA)**

*Marinated Red Cabbage, Melba Toast*

### **Chilli & Coriander Scented Seafood Croquettes**

*Dressed Salad Leaves, Sweet Chilli Dip*

### **Cream of Vegetable Soup (V) (GF)**

*Garlic Sippets*



### **Slow Roasted Belly Pork (GF)**

*Honey Roasted Baby Carrots, Calvados Jus*

### **Free Range Chicken, Wild Mushroom & Baby Leek Fricassée (GFA)**

*White Wine Cream Sauce*

### **Herb Crusted Loin of Fresh Cod (GFA)**

*Minted Pea Purée*

### **Baked Tomato & Zucchini Galette (V) (GFA)**

*Feta Cheese Glaze, Pesto and Red Pepper Dressing*

*Served with Steamed Greens, Herb Buttered New Potatoes and  
your choice of Sautéed, Lyonnaise, Parmentier or Creamed Potatoes.*

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## *Desserts*

*Please select up to 4 of the following choices:*

**Wild Berry Eton Mess (GF)**

**Apple & Raisin Strudel (GFA)**

*Cinnamon Ice Cream*

**Classic Tiramisu**

*Iced Amaretto Parfait*

**Warm Chocolate Fondant**

*White Chocolate Ice Cream*

**Glazed Lemon & Sesame Seed Tart (GFA)**

*Lime Sorbet*

**Baked New York Cheesecake (GFA)**

*Black Cherry Compote, Chantilly Cream*

**Traditional Crème Brûlée (GF)**

**Dark Chocolate & Bailey's Cream Mousse (GF)**

*Hazelnut Praline*

**Sticky Toffee Pudding**

*Caramel Syrup, Vanilla Ice Cream*

**Cheese Board (£2 Supplement) (GFA)**

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

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