



COBO BAY  
HOTEL  
★★★

*Function &  
Wedding Menus*



*The  
Beach Terrace*  
COBO BAY HOTEL



## *Platinum Menu*

*3 Courses £35.95*

**Lemon & Garlic Fried King Prawns, Calamari & Chorizo (GF)**

*Mixed Leaf Salad*

**Smoked Chicken Breast, Avocado & Crisp Pancetta Stack (GFA)**

*Confit Beetroot, Cherry Tomatoes, Herb Crostinis, Red Onion Vinaigrette*

**Tempura Fried Sweet & Sour Seafood Medallions (GFA)**

*Oriental Vegetable Stir-Fry*

**Freshly Steamed Asparagus (V)(GF)**

*Softly Poached Egg, Tarragon Hollandaise*



**Fillet of Beef Wellington (GFA)**

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

**Half a Honey Roasted Gressingham Duck (GF)**

*Braised Red Cabbage, Black Cherry & Orange Sauce*

**Pan Roasted Monkfish Tail (GF)**

*Pea & Pancetta Ragout, Minted Pea Purée*

**Oven Baked Butternut Squash, Confit Beetroot & Garlic Scented Goat's Cheese Roulade (V)(GF)**

*Served with Steamed Greens, Herb New Potatoes*

*and your choice of one of the following:*

*Sautéed, Lyonnaise, Dauphinoise, Roast or Creamed Potatoes*

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan  
V/VE = 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.



## Gold Menu

3 Courses £32.95

### **Chicken Consommé (GFA)**

*Herb Dumpling, Julienne of Vegetables*

### **Smoked Salmon, Cream Cheese & Chive Roulade (GFA)**

*Confit Beetroot, Lemon & Caper Dressing, Herb Crostinis*

### **Pulled Pork, Leek & Apricot Terrine Wrapped in Parma Ham (GFA)**

*Pulled Pork BonBon, Wasabi Mayonnaise, Pickled Cucumber Shavings, Toasted Brioche*

### **Oriental Vegetable Samosas (VE)**

*Pineapple & Spring Onion Salsa, Sweet Chili Dip*



### **Herb Crusted Half Rack of Lamb (GFA)**

*Served Pink or Well Done with a Carrot & Coriander Purée, Port & Rosemary Jus*

### **Duo of Duck Leg**

*Confit, Slow Braised Samosa, Caramelised Shallots, Five Spice Sauce*

### **Panache of Seafood & Shellfish (GF)**

*Traditional Lobster Bisque, Baby Vegetables*

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

*Wholegrain Mustard Sauce*

*Served with Steamed Greens, Herb New Potatoes*

*and your choice of one of the following:*

*Sautéed, Lyonnaise, Dauphinoise, Roast or Creamed Potatoes*

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## *Silver Menu*

*3 Courses £29.95*

**French Onion Soup (GFA)**

*Gratinated Crouton*

**Smoked Haddock Croquettes (GFA)**

*Softly Poached Egg, Creamy Chive Sauce*

**Homemade Duck Spring Rolls**

*Asian Slaw, Honey & Soy Sauce*

**Caramelised Pear, Pickled Beetroot & Toffee Walnut Salad (V/VE)(GF)**

*Mixed Leaves, Blue Cheese Dressing*



**8oz Sirloin Steak (GF)**

*Served Pink or Well Done with Béarnaise Sauce*

**Free Range Chicken "Cordon Bleu" (GFA)**

*Roasted Tomato & Basil Fondue*

**Pan Fried Fillet of Scottish Salmon (GF)**

*Tarragon Hollandaise*

**Wild Mushroom Fricassée & Wilted Spinach Mille-Feuille (V/VE)(GFA)**

*Mushroom Velouté*

*Served with Steamed Greens, Herb New Potatoes*

*and your choice of one of the following:*

*Sautéed, Lyonnaise or Dauphinoise Potatoes*

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## *Bronze Menu*

*3 Courses £25.95*

**Roasted Butternut Squash & Sage Soup (VE)(GF)**

*Rustic Croutons*

**Tempura Fried Salt & Pepper Calamari Rings (GFA)**

*Tossed Salad, Garlic Mayonnaise*

**Confit Duck & Port Wine Caramelised Shallot Tatin**

*Port & Thyme Reduction*

**Galia Melon & Pineapple Carpaccio (VE)(GF)**

*Fresh Berry Compote*



**Slow Roasted Belly Pork (GF)**

*Apple Compote, Calvados Jus*

**Free Range Chicken, Wild Mushroom, White Wine & Leek Fricassée (GF)**

**Fillet of Fresh Cod "Veronique" (GF)**

*Sweet Muscat Grapes, Dry Vermouth Velouté*

**Roasted Mediterranean Vegetable Strudel (V/VE)(GFA)**

*Feta Cheese Glaze, Neapolitan Sauce*

*Served with Steamed Greens, Herb New Potatoes*

*and your choice of one of the following:*

*Sautéed, Lyonnaise, Dauphinoise, Roast or Creamed Potatoes*

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## Desserts

*Please select up to 4 of the following:*

### **Homemade Profiteroles**

*Warm Dark Chocolate Sauce, Fresh Guernsey Cream*

### **Vanilla & Blueberry Panna Cotta\* (GF)**

*Berry Coulis, Sugar Glass Shard*

### **Lemon & Lime Cheesecake**

*Honeycomb & Shortbread Base*

### **Traditional Apple Strudel (GFA)**

*Crème Anglaise*

### **Warm Chocolate Fondant**

*White Chocolate Ice Cream*

### **Glazed Citrus Tart**

*Orange Crème Fraiche, Homemade Shortbread*

### **Baked New York Cheesecake (GFA)**

*Black Cherry Compote*

### **Classic Crème Brûlée (GF)**

### **White Chocolate Meringue & Raspberry Roulade**

*Raspberry Compote*

### **Fresh Fruit Salad (VE)(GF)**

*Roasted Pine Nuts, Pink Grapefruit Sorbet*

### **Sticky Toffee Pudding**

*Vanilla Ice Cream*

### **Fresh Strawberries\* (£2 Supplement) (GF)**


*Guernsey Double Cream*

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

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

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