



COBO BAY
HOTEL
★★★



*Festive Lunch &
Midweek Dinner Menu*



Festive Lunch & Midweek Dinner Menu

This menu is available to pre-order for 10 or more people for lunch Monday – Saturday and dinner Sunday – Thursday from 30th November to 22nd December 2018.
It is possible to hire our Function & Events Suite for a disco, whilst discounted overnight rates are also available from £65 per couple including breakfast.

2 Courses £19.00, 3 Courses £23.00

Carrot & Coriander Soup (V/VE) (GFA)

Roasted Chestnuts, Crème Fraîche, Gluten Free Rustic Croutons

Tempura Cod Medallions

Oriental Vegetable Stir-Fry, Sweet & Sour Sauce

Smoked Free Range Chicken & Leek Terrine (GFA)

Roasted Beetroot, Marinated Wild Mushrooms, Micro Herbs, Honey & Mustard Dressing, Melba Toast

Calamari, Chickpeas & Chorizo (GF)

Pan Fried in Garlic Butter

Baked Brie and Caramelised Red Onion Tartlet (V) (GFA)

Endive & Radicchio Salad, Balsamic Dressing



Confit Belly Pork (GF)

Cider Potatoes, Pea and Bacon Ragout, Crispy Crackling, Apple Compote, Calvados Jus

Roast Norfolk Turkey (GFA)

Bacon Wrapped Chipolata, Herb Stuffing, Duck Fat Roast Potatoes, Honey Roasted Parsnips & Carrots, Brussels Sprouts, Rich Red Wine Gravy

Braised Rump Steak Bordelaise (GF)

Creamed Potatoes, Roasted Onion & Root Vegetables

Fillet of Scottish Salmon (GF)

Wilted Spinach, New Potatoes, Tarragon Hollandaise

Homemade Roasted Butternut Squash & Thyme Potato Gnocchi (VE) (GF)

Wild Rocket, Warm Pesto Dressing



Traditional Christmas Pudding (GFA)

Brandy Butter Sauce

Orange & Cinnamon Parfait (GF)

Caramelised Orange Segments

Dark Chocolate Mousse (GF)

White Chocolate Truffles, Black Cherry Compote, Pistachio Crumble

Sticky Toffee Pudding

Caramel Syrup, Vanilla Ice Cream

Cheese Trio (£2 Supplement) (GFA)

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

Add Tea, Coffee & Mince Pies: £3.95

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