



COBO BAY
HOTEL
★★★



*Weekend
Festive Dinner Menu*



Weekend Festive Dinner Menu

Available Friday and Saturday nights from 30th November to 22nd December 2018
Discounted overnight rates are available from £65 per couple including breakfast.

3 Courses & Disco £29.95

Baby Leek & Jerusalem Artichoke Velouté (VE) (GF)

Truffle Oil

Homemade Duck Spring Rolls

Oriental Vegetable Salad, Honey & Soy Dressing

Slow-Cooked Venison Ragout (GFA)

Filo Pasty Basket, Wild Mushrooms, Crisp Pancetta

Smoked Salmon & Cream Cheese Terrine (GFA)

Pickled Cucumber, Caper Berries, Crostinis

Butternut Squash & Chestnut Risotto (V) (GF)

Sage Beurre Noisette, Rocket Salad, Vegetarian Parmesan Shavings



Fillet of Beef Wellington (£3 Supplement)

Served Pink or Well Done with Baby Carrots, Green Beans and Red Wine Jus

Roast Norfolk Turkey (GFA)

*Bacon Wrapped Chipolata, Herb Stuffing, Honey Roasted Root Vegetables,
Buttered Brussels Sprouts, Natural Gravy*

Herb Crusted Fillet of Cod (GFA)

Steamed Winter Greens, Bouillabaisse Sauce

Duo of Pork (GF)

Fillet Medallion, Confit Belly, Minted Pea Purée, Silver Skin Onions, Calvados Jus

Tomato and Zucchini Roulade (VE) (GF)

Balsamic Glaze, Char-Grilled Asparagus Spears, Pesto Dressing

Accompanied by Duck Fat Roast & Buttered Herb New Potatoes



Traditional Christmas Pudding (GFA)

Brandy Butter Sauce

Milk Chocolate Crème Brûlée (GF)

White Chocolate and Orange Pralines

Glazed Lemon & Sesame Seed Tart (GFA)

Italian Elderflower Meringue, Lime Crème Fraiche, Confit Lemon

Apple Tarte Tatin

Caramel Syrup, Cinnamon 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 | VVE = Vegetarian, Vegan Option Available
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.