



COBO BAY
HOTEL
★★★

Christmas Day

5 Course Menu

£89 per adult, £45 per young adult

(Complimentary Bubbles upon arrival from Midday, Live Acoustic Music & Carols During the Afternoon)

Tempura Fried Monkfish, King Prawn & Calamari (GFA)

Stir-Fried Oriental Vegetables, Sweet & Sour Sauce

Treacle Cured Salmon, Avocado & Lime Puree (GF)

Winter Vegetable Medley, Lemon Crème Fraîche, Rustic Crostini's

Smoked Haddock Croquettes, Fresh Asparagus & Softly Poached Egg (GFA)

Hollandaise Sauce

Belly Pork Terrine & Continental Charcuterie, Crisp Black Pudding Crackers (GFA)

Apple Chutney, Roasted Hazelnuts, Pickled Vegetables & Toasted Brioche

Wild Mushrooms "Bourgignon", Puff Pastry Vol Au Vent (V)

Leek Crisps

Minted Pea Veloute, Mini Cheese Toastie (V)(GF)

Peach Bellini Sorbet (V)(GF)

Roast Norfolk Turkey, Pigs in Blankets (GF)

Herb & Chestnut Stuffing, Natural Gravy

Fillet of Beef Wellington

Cooked Pink or Well Done, Red Wine Jus

Roast Half Gressingham Duckling (GFA)

Grand Marnier Sauce

Fillet of Brill (GF)

Tio Pepe, White Wine & Cream Sauce, Seedless White Grapes

Roasted Butternut, Confit Beetroot, Sage & Chestnut Tart, Camembert Glaze (V)(GFA)

Parsley Cream Sauce

Served with Duck Fat Roasted & Herb Buttered New Potatoes, Brussel Sprouts,
Honey Roasted Root Vegetables and Cauliflower Cheese

Christmas Pudding (GF)

Brandy Butter, Sweet Rum Sauce

Warm Dark Chocolate Fondant (GFA)

Baileys Ice Cream

Apple Strudel

Crème Anglaise

Baked Vanilla & Cranberry Cheesecake (GFA)

Cranberry & Cinnamon Compote

Cheese Board (GFA)

Mature Cheddar, Brie and Stilton, Chutney, Celery, Grapes, Caramelised Walnuts and Biscuits

Tea, Coffee & Mince Pies (GFA)

BOOK NOW!

Call: 01481 257102 or Email: reservations@cobobayhotel.com

www.cobobayhotel.com