

Festive Lunch & Midweek Dinner Menu

Available to pre-order for parties of 20 or more people for lunch Monday – Saturday
and dinner Sunday – Thursday from 19th November – 23rd December 2021

 **2 Courses £19.95, 3 Courses £24.95** 

It is possible to hire our Function & Events Suite for a disco, whilst special
overnight rates are available from £69 per couple including breakfast.

Roasted Butternut Squash Velouté (VE)(GF)
Herb Croutons

Tempura Fried Cod Medallions (GFA)
Oriental Stir-Fry, Sweet & Sour Sauce

Smoked Chicken & Leek Terrine wrapped in Pancetta (GFA)
Honey & Wholegrain Mustard Dressed Leaves

Calamari, Chickpeas & Chorizo (GF)
Pan Fried in Lemon & Garlic Butter, Mixed Salad

Camembert & Cranberry Croquettes (V)(GFA)
Brioche Breadcrumbs, Wild Rocket, Cranberry Vinaigrette



Roast Norfolk Turkey (GF)

Pigs in Blankets, Duck Fat Roast Potatoes, Honey Roasted Parsnips & Carrots,
Buttered Brussels Sprouts, Natural Jus

240g Sirloin Steak (GF)

Hand Cut Chips, Roasted Cherry Tomatoes, Béarnaise Sauce
(£4 Supplement)

Jägerschnitzel (GFA)

Breaded Escalope of Pork with Chasseur Sauce, Steamed Greens and Sautéed Potatoes

Gratinated Seafood Thermidor (GF)

Creamed Potatoes, Wilted Spinach

Warm Root Vegetable & Potato Terrine (V*)

Balsamic Glazed Beetroot, Roasted Chestnut & Mixed Leaf Salad



Christmas Pudding* (GFA)

Brandy Butter, Sweet Rum Sauce

Traditional Apple Strudel*

Vanilla Ice Cream

Dark & White Chocolate Yule Log* (GFA)

Guernsey Cream

Baked Vanilla & Cranberry Cheesecake (GFA)

Cranberry & Cinnamon Compote

Cheese Board (GFA)

Mature Cheddar, Brie and Stilton with Chutney, Celery, Grapes, Caramelised Walnuts and Biscuits
(£2 Supplement)



Add Tea, Coffee & Mince Pies £2.95

BOOK NOW!

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

www.cobobayhotel.com

*Vegan option available upon request.