



COBO BAY
HOTEL
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Sunday Lunch Menu

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10th December 2017

2 Courses £19.00, 3 Courses £23.00

Cream of Parsnip Soup (V) (GF)

Honey & Lemon Dressing, Gluten Free Croutons

Classic Prawn Cocktail (GFA)

Baby Gem Lettuce, Fantail of Cucumber, Marie Rose Sauce, Brown Bread Fingers

Smoked Chicken, Asparagus & Wild Mushroom Ragout (GF)

Crisp Pancetta, White Wine Cream Sauce

Pork Rilette (GFA)

Tossed Pea Shoots, Mint Leaves, Pickled Shallots & Watercress, Melba Toast

Roasted Butternut Squash and Sage Tortellini (V) (GFA)

Beurre Noisette, Dressed Wild Rocket Leaves

Roast Striploin of Beef (GFA)

Yorkshire Pudding, Horseradish Relish, Rich Red Wine Gravy

Slow Roasted Leg of Lamb (GF)

Chickpea & Tomato Salsa, Port & Rosemary Jus

Roasted Norfolk Turkey (GFA)

Bacon Wrapped Chipolata, Herb Stuffing, Natural Gravy

Poached Salmon Roulade (GF)

Wilted Spinach, Cucumber & Smoked Salmon Butter Sauce

Warm Figs & Goats Cheese in Puff Pastry

Black Olives, Roasted Bell Peppers, Pine Nuts, Dressed Baby Rocket Leaves

Served with Duck Fat Roast and Buttered New Potatoes as well as Winter Vegetables

Selection of Sorbets & Ice Creams (GF)

Apple Tarte Tatin

Calvados Syrup, Vanilla Ice Cream

White Chocolate & Biscotti Cheesecake

Star Anise Anglaise

Orange & Cinnamon Parfait (GF)

Caramelised Orange Segment

Cheese Board (£2 Supplement) (GFA)

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

Add Tea, Coffee & Mince Pies: £3.95

GF = Gluten Free. GFA = Available Gluten Free. We cannot guarantee that our dishes are prepared in a nut-free environment.
Some cheeses may be unpasteurized. Please notify a member of staff should you have any special dietary requirements.