



COBO BAY
HOTEL
★★★

New Year's Eve Lunch Menu

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31st December 2017

2 Courses £19.00, 3 Courses £23.00

Cream of Mushroom & Tarragon Soup (V) (GF)

Gluten Free Croutons

Gin & Tonic Cured Scottish Salmon (GF)

Pickled Cucumber, Lemon & Dill Scented Crème Fraîche

Confit Duck Terrine (GF)

Warm Puy Lentil & Baby Leek Ragout, Port Wine Reduction

Deep Fried Whitebait

Dressed Salad, Tartar Sauce

Galia Melon & Pineapple Carpaccio (V) (GF)

Mango Sorbet, Fresh Berry Compote

Roast Striploin of Beef (GFA)

Yorkshire Pudding, Horseradish Relish, Rich Red Wine Gravy

Roast Loin of Pork (GF)

Crispy Crackling, Apple Sauce, Calvados & Thyme Jus

Half a Roast Chicken (GFA)

Chipolatas Wrapped in Bacon, Sage, Onion & Herb Stuffing, Natural Gravy

Panache of Seafood & Shellfish (GF)

Traditional Lobster Bisque

Mediterranean Tart (V)

Feta Cheese Glaze, Sun-Blushed Tomatoes, Rocket Leaves, Pesto Dressing

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

Selection of Sorbets & Ice Creams (GF)

Warm Bread & Butter Pudding

Crème Anglaise

Lemon Meringue Pie

Lemon Curd, Fresh Berries

Milk Chocolate & Baileys Panna Cotta (GF)

White & Dark Chocolate Truffles

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.