

Festive Menu

3 Courses £35.00

From 1st to 24th December 2024 (Lunch and Evenings)

It is possible to hire our Function & Events Suite for a disco, whilst special overnight rates are available from £95 per couple including breakfast.

Butternut Squash Soup
Truffle Oil

Smoked Salmon Tartare
Potato Rosti, Pickled Shallots, Wasabi Mayonnaise, Fresh Dill

Caramelised Red Onion Tarte Tatin
Dressed Rocket Salad, Grated Parmesan Cheese

Smoked Haddock Fish Croquettes
Whole Grain Mustard and Creamy Leek Sauce

Pressed Confit Duck Leg Terrine
Pickled Vegetables, Toasted Sourdough



Roast Breast of Turkey
Bacon Wrapped Chipolatas, Chestnut and Herb Stuffing, Brussels Sprouts,
Honey Roasted Vegetables and Duck Fat Roast Potatoes, Natural Jus

Stuffed Roulade of Pork Belly
Apple, Apricot & Thyme Stuffing, Braised Red Cabbage, Fondant Potato, Calvados Jus

Fillet of Beef Wellington (£4.95 supplement)
Served Pink or Well Done, Roasted Carrots and Spinach, Creamed Potatoes, Rich Red Wine Sauce

Pan Fried Cod Loin, Chorizo and White Bean Casserole
Parmentier Potatoes, Winter Greens

Pumpkin, Goats Cheese and Fig Tart
Tempura Asparagus, Winter Vegetable Purée



Christmas Pudding
Brandy Butter, Sweet Rum Sauce

Egg Nog Profiteroles
Hazelnut Anglaise, Pistachio Crumble

Dark and White Chocolate Yule Log
Orange and Cinnamon Compote, Guernsey Cream

Apple, Cranberry and Pecan Strudel
Vanilla Ice Cream

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



Teas, Coffees and Mince Pies (GFA) £2.95

BOOK NOW!

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

www.cobobayhotel.com

We request £25 per person as non-refundable deposit. *Vegan option available upon request.