COBO BAY
HOTEL
★★★

'Big Eat' Food Festival 2026

2 Courses £28.95 3 Courses £33.95

Starters

(GFA) Herm Oysters 'Au Natural' 3 Ways
Crisp Tempura Fried, Asian Slaw, Wasabi Mayonnaise
Pickled Apple, Cucumber & Dill Salad
Red Onion Dressing

(GFA) Local Handpicked Crab & Pea Panna Cotta
Dressed Watercress Salad, Sliced Radish & Mango Compote, Sesame Toast

(GFA) Guernsey Shin of Beef Croquettes
Grilled Baby Gem Lettuce, Red Pepper Marmalade, Grated Parmesan

(VE/V/GF) Leek & Potato Soup
Gluten Free Croutons, Crisp Leaves

Mains

(GF) West Coast Caught Fillet of Brill
Pan Fried Potato Terrine, Samphire, Shavings of Asparagus,
Creamy Mussel Pernod Sauce, Salmon Roe Caviar

(GF) Classic Coq Au Vin
Marinated Bone in Chicken Thighs, Slow Braised with Red Wine,
Mushrooms & Pearl Onions, Crisp Bacon Lardons, Creamed Pomme Mousseline

(GF) Pork 2 Ways
Chargrilled Tenderloin & Cider Braised Belly Pork wrapped in Savoy Cabbage,
Sautéed Bok Choy & Spring Onions, Dauphinoise Potatoes, Calvados Jus

(GF/VE) Coronation Cauliflower Curry
Curried Coconut Yoghurt Marinated Cauliflower, Roasted Apricots,
Pickled Shallots, Fresh Coriander & Sesame Seeds, Steamed Basmati Rice

Desserts

Guernsey Gâche Melée
Homemade Custard

(GFA) Deep Fried Rum & Raisin Ice Cream
Caramelised Banana Wedges, Pistachio Crumble, Toffee Amaretto Sauce

(GF) Rhubarb & Hazelnut Pavlova
Compote of Sweet Cooked Rhubarb in a Meringue Nest, Roasted Hazelnuts, Guernsey Cream

(GF) Dark Chocolate Delice
Coffee Ice Cream, Salted Caramel Sauce

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available.
Menu adaptations for special dietary requirements may incur additional costs. Some dishes may contain unpasteurised cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.