



COBO BAY
HOTEL
★★★

Christmas Party Menu

From 1st to 30th December 2021 available to pre-order for parties of 30 or more people for lunch Monday – Saturday and dinner Sunday – Thursday.

 **3 Courses £29.95** 

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

Minted Pea Velouté (V*)(GF)

Mini Cheese Toastie

Confit Duck & Port Wine Caramelised Shallot Tatin (GFA)

Rocket Leaves, Port & Thyme Reduction

Smoked Salmon, Cream Cheese & Chive Roulade wrapped in Pickled Cucumber (GFA)

Apple & Celery Salad, Lemon & Pink Peppercorn Dressing, Herb Crostinis

Tempura Fried Calamari & King Prawns

Stir-Fried Vegetables, Sweet & Sour Sauce

Wild Mushroom Bourguignon in a Homemade Vol au Vent (V*)(GFA)

Leek Crisps

Roast Norfolk Turkey (GFA)

Bacon Wrapped Chipolata, Buttered Brussels Sprouts, Natural Gravy

5 Pork Platter (GFA)

Slow Roasted Belly, Roasted Tenderloin Medallion, Herb Stuffing, Crackling, Sautéed Sprouts with Bacon Lardons, Apple Compote, Calvados Jus

Fillet of Beef Wellington (GFA)

Served Pink or Well Done with Wilted Spinach and Red Wine Jus
(£4 Supplement)

Herb Crusted Fillet of Fresh Cod "Veronique" (GFA)

Roasted Butternut & Beetroot, Sage & Chestnut Tart (V*)(GFA)

Camembert Glaze, Parsley Cream Sauce

Accompanied by Honey Roasted* Root Vegetables,

Duck Fat* Roast & Herb Buttered* New Potatoes

Christmas Pudding* (GFA)

Brandy Butter, Sweet Rum Sauce

Traditional Apple Strudel*

Vanilla Ice Cream

Dark Chocolate & 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.