

Festive Menu

2 Courses £25.00 / 3 Courses £32.95

From 1st to 23rd December 2023 (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.

French Onion Soup (GFA)(V/VE)

Gruyere Cheese Croutons

Pan Fried Duck Liver On Toasted Brioche (GFA)

Pickled Blueberries, Fennel and Whiskey Cream Sauce

Layered Smoked Salmon, Confit Potatoes and Leek Terrine

Pickled Cucumber, Piccalilli, Rustic Bread Fingers

Tempura Curried Prawns

Marsala Cream Sauce and Prawn Crackers

Pea and Broad Bean Scotch Eggs (V)

Shallots and Baby Gem, Tamarind Chutney



Roast Turkey (GF)

Bacon Wrapped Chipolatas, Chestnut Stuffing, Brussel Sprouts, Honey Roast Vegetables and Duck Fat Roast Potatoes, Natural Jus

Pancetta Wrapped Fillet of Pork (GFA)

Spinach and Mixed Herb Stuffing, Shredded Ham Hock and Black Pudding Croquette Potato, Sautéed Pak Choi, Calvados Jus

Fillet of Beef Wellington (£5 supplement per person)

Served Pink or Well Done, Caramelised Baby Carrots, creamed Potatoes, Horseradish, Red Wine Jus

Pan Roasted Cod Fillet "Amandine" (GF)

Herb Buttered New Potatoes, Green Bean and Asparagu Panache, Beurre Noisette, Roasted Almonds

Puy Lentil and Walnut Loaf

Swede and Carrot Puree, Buttered Baby Leeks, Vegetarian Gravy



Christmas Pudding (GFA)

Brandy Butter, Sweet Rum Sauce

Pear and Walnut Strudel*

Vanilla Ice Cream

Dark and White Chocolate Yule Log* (GFA)

Black Cherry and Cinnamon Compote, Guernsey Cream

Baked Orange and Cranberry Cheesecake (GFA)

Honeycomb and Shortbread Crumble

Cheese Board (GFA) (£2 supplement)

Mature Cheddar, Brie and Stilton with Chutney, Celery, 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.