COBO BAY
HOTEL
★★★

Function Menus

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Set Menu £26.95

Starters

(GF) Smoked Salmon Tartar
Horseradish Potato Rosti, Pickled Shallots,
Berry Capers, Dill & Chive Mayonnaise

(GFA) Ham Hock Terrine
Toasted Sourdough, Piccalilli & Dressed Watercress Salad

(GFA) Smoked Chicken Croquettes
Caesar Salad, Crisp Pancetta

(GF/VE) Curried Cauliflower Soup
Gluten Free Croutons, Coriander Oil

Mains

(GF) Steamed Fillet of Cod
Buttered Green Vegetables, Duchess Potatoes,
Creamed Mussel & Root Vegetable Sauce

(GF) Free Range Oven Roasted Chicken Breast
Lentils à la Francaise, Chargrilled Asparagus,
Parmentier Potatoes, Sherry Sauce

(GF) Shin of Beef
Slow Braised in Rich Red Wine Jus, Roasted Honey Glazed Carrots,
Creamy Parmesan Pomme Mousseline, Chimichurri Sauce

(V/VE/GF) Chestnut Gnocchi
Sautéed Wild Mushroom Velouté,
Dressed Rocket Salad, Toasted Pinenuts

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.

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Set Menu £31.95

Starters

(GFA) Guernsey Crab
Quenelles of Dressed Crab Meat, Pickled Beetroot Jelly,
Basil & Lemon Mayonnaise, Toasted Rustic Bread

(GFA) Duck Breast
Warm Smoked Five Spice Duck Breast, Sweet & Sour Red Onions,
Crispy Fried Carrots, Dusted Dried Nori, Vanilla & Celeriac Purée

(GFA) Belly Pork Terrine
Braised Belly Pork, Soy Jelly, Pickle & Sesame Shavings of Mouli,
Miso Dressed Chicory Leaves

(V/VE/GF) Tofu Cocktail
Smoked Paprika Fried Tofu, Sliced Avocado, Cherry Tomatoes,
Spicy Vegan Marie Rose Sauce

Mains

(GFA) Fillet of Brill en Croute
Salmon & Root Vegetable Mousse, Mixed Herb Pancakes, Wrapped in Flaky Puff Pastry,
Cauliflower Purée, Cucumber Cream Sauce

(GF) John Stone Chateaubriand (2 Persons)
(Served Pink or Well Done), Buttered Green Beans,
Lyonnaise Potatoes, Béarnaise Sauce

(GF) Saddle of Lamb
Stuffed With Spinach & Wild Mushrooms, White Bean & Pancetta Casserole,
Mini Fondant Potatoes

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

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Desserts

Maximum 4 Selections, £8.95 each

Poached Pear & White Chocolate Mousse Galette
Caramelised Filo Pastry, Salted Caramel Sauce

Raspberry & Coconut Panna Cotta
Pistachio Crumble & Mint Raspberry Compote

Classic Crepes Suzette
Cooked in Caramelised Sugar & Butter Orange Sauce,
Flamed with Gran Marnier, Topped with Vanilla Ice cream

Lemon & Lavender Creme Brulée
Citrus Shortbread

Strawberry & Mascarpone Cheesecake
Strawberry & Basil Compote, Topped with Honeycomb
& Dried Raspberry

Dark Chocolate Fondant
Nougatine Biscuit, Rum & Raisin Ice Cream

Selection of Ice Cream & Sorbets

Cheese Board (£3.00 Supplement)
Mature Cheddar, Stilton, Brie & Celery, Caramelised Walnuts,
Apple Rocquette Chutney, Grapes, Biscuits

Vegan Desserts

Pumpkin & Meringue Pie

Coconut Mousse

Lime & Roasted Marinated Pineapple

Selection of Ice Creams & Sorbets

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