



COBO BAY  
HOTEL  
★★★

*Tennerfest Menu*



*The Beach Terrace*  
COBO BAY HOTEL

# Tennerfest Menu

Available for Lunch & Dinner throughout October & November

**1 Course £12.50, 2 Courses £17.50, 3 Courses £20**

**Classic Prawn Cocktail**

*Smoked Salmon Rose, Brown Bread & Butter*

**Cobo Fishcakes**

*Rocket & Watercress Salad, Lemon & Caper Mayonnaise*

**Calamari & Chorizo Fried in Garlic Butter**

*Baby Gem, Cherry Tomato & Red Onion Vinaigrette*

**Confit Duck Terrine**

*Yellow & Red Candied Beetroot, Chicory Leaves & Walnut Dressing, Melba Toast*

**Sea Salt Roasted Belly Pork**

*Crispy Crackling, White Cabbage & Caraway Seed Salad  
Dressed in Olive Oil & Cider Vinegar, Apple Compote*

**Warm Blue Cheese & Butternut Squash Tart**

*Mixed Leaves & Pesto*

**Curried Autumn Vegetable Soup**

*Crème Fraîche, Poppadom*



**Gratinated Seafood & Shellfish Thermidor**

*Steamed Rice & Petits Pois*

**Catch of the Day**

*Sautéed Potatoes, Deep Fried Courgettes & Grilled Vine Tomatoes*

**Slow Cooked Charolais Beef Cheeks 'Bourguignon' Style**

*Creamed Potatoes, Roasted Root Vegetables*

**Rosemary Scented Lamb Shank Braised in Port Wine Sauce**

*Baby Carrots & Pearl Onions, Mashed Potatoes*

**Breast of Chicken 'Cordon Bleu'**

*Tomato Fondue, Lyonnaise Potatoes & Steamed Autumn Greens*

**Sage & Garlic Pan Fried Sweet Potato Gnocchi**

*Spinach & Calabrese, Roasted Red Pepper Sauce*

**Penne Pasta or Risotto**

*Wild Mushrooms, Baby Leeks, Dry Vermouth Sauce, Softly Poached Egg*



**Homemade Gâche Melée**

*Vanilla Custard*

**Plums Preserved in Kirsch**

*Almond & Frangipane Tart, Lemon Crème Pâtissière*

**Milk Chocolate, Honeycomb & Hazelnut Mousse, Dark Chocolate Flakes**

**Dark Cherry & Orange Cheese Cake**

*Black Cherry Glaze, Guernsey Cream*

**Duo of Ice Creams or Sorbets**



**Stay overnight from just £65 per couple  
including full English breakfast, subject to availability**