



HARBOUR ROOM

RESTAURANT

AT THE POMME D'OR HOTEL

Monday

Soup of the day

Selection of seasonal salads and cold meats from the Hors d'Oeuvres buffet including the following:

Charcuterie platter with mortadella, salami and prosciutto
Grilled chicken and roast pepper salad
Paprika beef and smokey romesco
Marinated kleftiko lamb salad
Potato salad
Greek salad with vegan feta
Vegetable Provençal with mozzarella
Beetroot and apple salad

Served with olive oil, lemon vinaigrette and Caesar dressing

3 oysters with mignonette dressing
(£7 supplement)

Carvery

Roast leg of Dorset lamb with garlic and rosemary
Sage rubbed pork loin

Served with selection of vegetables, potatoes and gravy

Main Courses

Coq au vin
Red wine braised feather blade of beef topped with herb crumb
Citrus and soy salmon with stir fried greens GF
Aubergine parmigiana VG GF
Cauliflower and broccoli popcorn with tomato salsa VG GF

Selection of freshly prepared desserts

V Vegetarian VG Vegan GF Gluten Free



HARBOUR ROOM
RESTAURANT
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Tuesday

Soup of the day

Selection of seasonal salads and cold meats from the Hors d'Oeuvres buffet including the following:

Charcuterie platter with mortadella, salami and prosciutto
Smoked chicken Caesar salad
Crispy pork and avocado
Tuna and sweetcorn
Crispy bacon and peas
Potato and mustard salad
Carrot salad

Green salad with goat's cheese and toasted pumpkin seeds

Served with olive oil, lemon vinaigrette and Caesar dressing

3 oysters with mignonette dressing
(£7 supplement)

Carvery

Prime rib of beef
Honey and mustard gammon

Served with selection of vegetables, potatoes and gravy

Main Courses

Filipino pork adobo
Confit duck with white bean and carrot GF
Grilled cod with herb cream GF
Spaghetti aglio olio VG
Mushroom stroganoff VG GF

Selection of freshly prepared desserts

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Wednesday

Soup of the day

Selection of seasonal salads and cold meats from the Hors d'Oeuvres buffet including the following:

Charcuterie platter with mortadella, salami and prosciutto
Roast chicken salad
Seared beef and chimichurri
Mixed seafood salad
Potato salad with olive oil, lemon and sun blushed tomato
Honey and mustard gammon salad
Chipotle mixed bean salad
Fattoush

Served with olive oil, lemon vinaigrette and Caesar dressing

3 oysters with mignonette dressing
(£7 supplement)

Carvery

Herb crusted roast turkey
Garlic and rosemary leg of lamb

Served with selection of vegetables, potatoes and gravy

Main Courses

Beef bourguignon GF
Chicken cacciatore
Sea bream with white bean and tomato cassoulet GF
Vegetable biryani VG GF
Roasted vegetable ratatouille VG GF

Selection of freshly prepared desserts

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Thursday

Soup of the day

Selection of seasonal salads and cold meats from the Hors d'Oeuvres buffet including the following:

Charcuterie platter with mortadella, salami and prosciutto
Cajun chicken and pepper salad
Turkey and pineapple
Lamb, peas and spring vegetables
Niçoise salad
Vegetable provençal with mozzarella
Potato, spring onion and chive salad
Quinoa, orange and pomegranate

Served with olive oil, lemon vinaigrette and Caesar dressing

3 oysters with mignonette dressing
(£7 supplement)

Carvery

Mustard crusted rib of beef
Sage rubbed pork loin

Served with selection of vegetables, potatoes and gravy

Main Courses

Lamb navarin printanier GF
Chicken roulade with spinach and mushroom GF
Mixed seafood and fish pie topped with cheddar mash GF
Mushroom and lentil wellington VG
Gnocchi with peas, broccoli and feta VG

Selection of freshly prepared desserts

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Saturday

Soup of the day

Selection of seasonal salads and cold meats from the Hors d'Oeuvres buffet including the following:

Charcuterie platter with mortadella, salami and prosciutto
Spiced chicken salad with yogurt dressing
Vietnamese beef and mango salad
Tuna salad
Waldorf salad
Atlantic prawn Caesar salad
Potato salad
Goat's cheese and beetroot
Tabbouleh

Served with olive oil, lemon vinaigrette and Caesar dressing

3 oysters with mignonette dressing
(£7 supplement)

Carvery

Baked turkey breast
Garlic and rosemary leg of lamb

Served with selection of vegetables, potatoes and gravy

Main Courses

Pork saltimbocca
Baked chicken with garlic, lemon and cherry tomatoes
Cod with spiced chickpea cassoulet
Mixed vegetable lasagne GF
Cauliflower mornay GF VG

Selection of freshly prepared desserts

V Vegetarian VG Vegan GF Gluten Free



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Sunday

Soup of the day

Selection of seasonal salads and cold meats from the Hors d'Oeuvres buffet including the following:

Charcuterie platter with mortadella, salami and prosciutto
Grilled teriyaki chicken salad
Mongolian style lamb salad
Turkey and cranberry salad
Greek salad

Potato salad with sundried tomatoes, lemon and olive oil
Roasted vegetable salad
Mexican five bean and pepper salad

Served with olive oil, lemon vinaigrette and Caesar dressing

3 oysters with mignonette dressing
(£7 supplement)

Carvery

Herb crusted prime rib of beef
Honey and mustard glazed gammon

Served with selection of vegetables, potatoes and gravy

Main Courses

Moroccan lamb tagine GF
Grilled pork chops with mustard sauce GF
Fritto misto
Roasted cauliflower with olives, couscous and feta VG
Vegan sausage casserole VG

Selection of freshly prepared desserts

V Vegetarian VG Vegan GF Gluten Free