



## POMME D'OR HOTEL

### FESTIVE LUNCH MENU

#### TO START

Chicken and apricot terrine, red pepper relish, crostini, micro herbs

Smoked salmon and cream cheese pâté, cucumber gel, pickled radish (GF)

Cured beetroot, roasted butternut squash, rocket, muhammara,  
vegan cheese, balsamic glaze (VG) (GF)

#### INTERMEDIATE COURSE

Roast onion and apple cider soup, roasted chestnut crumb, herb oil (VG) (GF)

#### MAIN COURSE

Turkey breast, Brussels sprouts, glazed carrots, roasted parsnips,  
fondant potato, pork, sage and chestnut stuffing, pigs in blankets,  
red wine jus (GF\*)

Grilled seabass, sun-dried tomato crushed potato, Jersey samphire,  
steamed broccoli, glazed carrots, confit cherry tomato, lemon and dill cream sauce (GF)

Vegan nut roast, roasted Brussels sprouts, glazed carrots, steamed asparagus,  
roasted parsnips, tourné potato, vegan gravy (VG)

#### TO FINISH

Christmas pudding, brandy sauce, winter berry compote (GF\*)

Chocolate mousse and sponge, orange sorbet (VG) (GF)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (VG) (GF)

A selection of British and French cheese, Jersey black butter,  
grapes, biscuits (GF\*)  
£5 supplement

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Tea, coffee and mince pies (VG\*) (GF\*)

(V) Vegetarian | (VG) Vegan | (VG\*) Vegan available | (GF) Gluten-free | (GF\*) Gluten-free available

*Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present.  
While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens.  
Some fish dishes may contain small bones. If you are unsure or need specific advice, please ask a member of our team who will be happy to assist.*