



POMME D'OR
HOTEL

Mother's Day Lunch

Soup of the Day

A selection of seasonal salads, seafood and cold meats
from the Hors d'Oeuvres buffet including:

- Gambas tower GF
- Beetroot cured salmon GF
- Atlantic prawns with dill, lemon and Marie Rose sauce GF
- Charcuterie platter with mortadella, salami and chorizo GF
- Grilled chicken and roasted pepper salad GF
- Caprese salad V GF
- Crabstick and mango salad GF
- Cabbage and carrot slaw VG
- Caesar salad
- Greek salad VG GF
- Egg mayonnaise V GF
- Assorted mixed leaves
- A selection of dips and dressings

Carvery

- Roast beef striploin with mustard and horseradish GF
- Honey mustard glazed gammon with apple chutney
- Roast Dorset leg of lamb with mint sauce GF

Served with a selection of vegetables, potatoes, steamed rice,
cauliflower gratin and gravy

Main Courses

- Salmon and prawn pasta with crème fraîche, lemon, dill and saffron
- Pork chop with mustard sauce
- Chicken roulade with spinach and mushroom
- Mushroom stroganoff VG
- Sweet potato and butternut squash curry VG

Selection of Homemade Desserts and Cheeseboard

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

*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, ask a member of our team who will be happy to assist.*