



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.