



# HARBOUR ROOM RESTAURANT

AT THE POMME D'OR HOTEL

## — SUNDAY LUNCH MENU —

£38.50 per person

### STARTERS

Salmon and dill rilette | Charcuterie platter | Mediterranean vegetable pasta salad with pesto | Prawns in Marie Rose sauce | Assorted quiche | Waldorf salad | Couscous salad | Celeriac remoulade | Potato salad | Tomato and red onion salad | Chicken liver parfait | Mixed lettuce | Tomato and basil soup

### FROM THE CARVERY

Roast sirloin of beef, Yorkshire pudding, red wine jus

Glazed gammon with wholegrain mustard and honey

Roast turkey with cranberry sauce

### MAIN SPECIALS

Baked salmon pave with champagne sauce

Pork escalope with Pernod cream sauce

Gnocchi with spinach, cherry tomatoes and wild mushrooms

Roast chicken drum sticks in red wine, bacon and pearl onions

### SIDES

Roast potatoes | Jersey Royals

Fine beans | courgette | mangetout | braised red cabbage

Cauliflower cheese

### DESSERTS

Pomme d'Or trifle | Orange & pomegranate pannacotta | Fresh fruit salad | Profiteroles | Sticky toffee pudding with toffee sauce |

Black Butter Frangipane | Passionfruit Pavlova | Selection of cheeses with quince & crackers

All dishes are prepared in a kitchen where gluten, nuts, seeds and other allergens are present, therefore we cannot guarantee that dishes are 100% allergen free. Some dishes can be amended to accommodate vegans and those with dietary intolerances. Some fish dishes may contain small bones. If you are unsure or need specific advice regarding allergens please ask a member of our team who will be happy to help.