



POMME D'OR  
HOTEL

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# TABLE D'HÔTE MENU

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## - STARTERS -

**Soup of the Day (VE)**

*Fresh bread*

**Tempura Jersey Oysters**

*Three tempura fried Jersey oysters, wasabi mayo, Asian salad*

**Crispy Pork Belly**

*Crispy braised pork belly, red cabbage, gochujang glaze*

**Beetroot Cured Salmon**

*Sour cream, cucumber gel*

**Wild Mushroom Pâté (VE)**

*Wild mushroom and truffle pâté, mixed leaves, garlic crostini*

## - MAINS -

**8oz Sirloin Steak (GF)**

*Homemade wedges, garlic and herb butter, mixed salad*

**Chicken Supreme**

*Roast chicken breast, garlic and chive pomme purée, roasted vegetables, chicken velouté*

**Braised Cabbage (GF) (VE)**

*Braised cabbage, crispy onions, glazed carrots, pomme purée and roasted garlic emulsion*

**Grilled Salmon**

*Salmon fillet, Lyonnaise potatoes, Jersey samphire, baby carrots, crème fraîche and dill sauce*

**Leek and Spinach Alfredo Pasta (VE)**

*Creamy leek and spinach sauce, linguini, confit tomato, garlic bread*

## - DESSERTS -

**Pomme d'Or Trifle**

*Jelly, sponge, Chantilly cream*

**Sticky Toffee Pudding**

*Homemade pudding, butterscotch sauce, vanilla ice cream*

**Tiramisu**

*Lady finger biscuits, fresh berries*

**Jersey Black Butter Chocolate Mousse (GF) (VE)**

*Chocolate mousse, Jersey Black Butter, berry compote*

**Cheeseboard**

*Selection of British and French cheese, biscuits, grapes*

**(V)** Vegetarian **(VE)** Vegan **(GF)** Gluten-Free **(DF)** Dairy-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, please ask a member of our team who will be happy to assist.