



POMME D'OR
HOTEL

TABLE D'HÔTE MENU

3 COURSES £45 | 2 COURSES £35

- 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.