



HARBOUR ROOM

RESTAURANT

AT THE POMME D'OR HOTEL

MONDAY MENU

Soup of the Day (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads:

Charcuterie platter with mortadella, salami and prosciutto

BBQ ham platter

Egg platter with creamy mayonnaise (V)

Homemade crunchy coleslaw (V) (GF)

Atlantic prawns with dill and lemon (GF)

Potato salad (V) (GF)

Tuna salad

Baked gammon salad

Beetroot, goat's cheese and walnut salad (V) (GF)

Smoked mackerel

Served with olive oil, balsamic vinegar and a selection of sauces

- CARVERY -

Roast prime beef

Sage rubbed pork loin

Served with a selection of vegetables, potatoes and gravy

- MAIN COURSE -

Prosciutto chicken breast with chicken jus

Grilled seabass with garlic butter and lemon (GF)

Fishcakes with tartare sauce

Red Thai vegetable curry (VG) (GF)

Gnocchi with creamy pesto and feta cheese (VG) (GF)

A selection of freshly prepared desserts

SAMPLE MENU SUBJECT TO CHANGE

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



HARBOUR ROOM

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TUESDAY MENU

Soup of the Day (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads:

Charcuterie platter with mortadella, salami and prosciutto

BBQ ham platter

Egg platter with creamy mayonnaise (V)

Homemade crunchy coleslaw (V) (GF)

Atlantic prawns with dill and lemon (GF)

Potato salad (V) (GF)

Tuna salad

Shredded beef salad

Rocket, carrot and avocado salad (VG) (GF)

Smoked salmon salad

Served with olive oil, balsamic vinegar and a selection of sauces

- CARVERY -

Garlic and rosemary leg of lamb

Baked turkey breast

Served with a selection of vegetables, potatoes and gravy

- MAIN COURSE -

Roasted Cajun spiced chicken with caramelised onions

Panko crusted mixed seafood

Mussels with white wine garlic cream sauce (GF)

Tomato and vegetable pasta (VG)

Seasonal vegetable gratin (V)

A selection of freshly prepared desserts

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WEDNESDAY MENU

Soup of the Day (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads:

Charcuterie platter with mortadella, salami and prosciutto

BBQ ham platter

Egg platter with creamy mayonnaise (V)

Homemade crunchy coleslaw (V) (GF)

Atlantic prawns with dill and lemon (GF)

Potato salad (V) (GF)

Tuna salad

Turkey Caesar salad

Couscous and feta salad (VG)

Anchovies, chickpea and pepper salad

Served with olive oil, balsamic vinegar and a selection of sauces

- CARVERY -

Roast prime beef

Honey and mustard gammon

Served with a selection of vegetables, potatoes and gravy

- MAIN COURSE -

Crispy chicken schnitzel

Grilled seabass with tomato, olives and capers (GF)

Seafood risotto

Roasted stuffed mushrooms with whipped feta cheese (VG) (GF)

Vegan pesto pasta (VG)

A selection of freshly prepared desserts

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THURSDAY MENU

Soup of the Day (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads:

Charcuterie platter with mortadella, salami and prosciutto

BBQ ham platter

Egg platter with creamy mayonnaise (V)

Homemade crunchy coleslaw (V) (GF)

Atlantic prawns with dill and lemon (GF)

Potato salad (V) (GF)

Tuna salad

Chicken and apricot terrine (GF)

Broccoli and apple salad (VG) (GF)

Rollmops (pickled herring fillets)

Served with olive oil, balsamic vinegar and a selection of sauces

- CARVERY -

Garlic and rosemary leg of lamb

Roast pork loin

Served with a selection of vegetables, potatoes and gravy

- MAIN COURSE -

Chicken roulade with spinach and mushroom

Mixed seafood and vegetable tempura

Creamy salmon and Atlantic prawn pasta (GF)

Goat's cheese and red pepper tart (V)

Mixed vegetable and bean chilli (VG) (GF)

A selection of freshly prepared desserts

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SATURDAY MENU

Soup of the Day (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads:

Charcuterie platter with mortadella, salami and prosciutto

BBQ ham platter

Egg platter with creamy mayonnaise (V)

Homemade crunchy coleslaw (V) (GF)

Atlantic prawns with dill and lemon (GF)

Potato salad (V) (GF)

Tuna salad

Lamb, pea and spring vegetable salad (GF)

Red cabbage, courgette and avocado salad (VG) (GF)

Anchovies, olives and green bean salad

Served with olive oil, balsamic vinegar and a selection of sauces

- CARVERY -

Pepper and thyme crusted roast beef

Baked turkey breast

Served with a selection of vegetables, potatoes and gravy

- MAIN COURSE -

BBQ glazed chicken with caramelised onion

Seafood paella (GF)

Roasted cod with leek and spinach sauce

Creamy gochujang pasta (VG)

Cauliflower and broccoli popcorn with tomato salsa (VG) (GF)

A selection of freshly prepared desserts

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SUNDAY MENU

Soup of the Day (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads:

Charcuterie platter with mortadella, salami and prosciutto

BBQ ham platter

Egg platter with creamy mayonnaise (V)

Homemade crunchy coleslaw (V) (GF)

Atlantic prawns with dill and lemon (GF)

Potato salad (V) (GF)

Tuna salad

Seared beef with chimichurri dressing

Roasted aubergine and pepper salad (VG) (GF)

Served with olive oil, balsamic vinegar and a selection of sauces

- CARVERY -

Garlic and rosemary leg of lamb

Honey and mustard glazed gammon

Served with a selection of vegetables, potatoes and gravy

- MAIN COURSE -

Roast chicken with cacciatore style sauce (GF)

Baked tandoori marinated cod

Fritto misto with mixed seafood, vegetables and lemon

Stir-fried tofu with garlic and chilli sauce (VG) (GF)

Homemade vegetable lasagna (V)

A selection of freshly prepared desserts

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