



HARBOUR ROOM
RESTAURANT
AT THE POMME D'OR HOTEL

Liberation Day Lunch Menu

Soup of the Day

A selection of seasonal salads, seafood and cold meats from the hors d'oeuvres buffet including the following:

La Mare Royal Gin cured salmon
Charcuterie platter
Greek salad **(VE)**
Duck and pork liver pâté
Prawns Marie Rose
Chicken terrine
Three Oaks Vineries tomato salad **(VE)**

Carvery

Roast sirloin of beef
Honey and mustard glazed baked gammon
Garlic and rosemary Dorset leg of lamb

Served with a selection of vegetables, potatoes and gravy

Main Courses

Grilled seabass, braised fennel and Jersey samphire **(GF)**
Slow braised beef and Liberation Ale pie
Tandoori marinated roast chicken
Creamy tomato and roasted vegetable penne pasta **(GF) (VE)**
Mushroom stroganoff **(GF) (VE)**

A Selection of Desserts and Cheese From the Buffet Station

(GF) Gluten Free **(VE)** Vegan

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.