



POMME D'OR

HOTEL

NEW YEAR'S DAY BRUNCH

BRUNCH FAVOURITES

Eggs Florentine (V)

Omelette (GF)

Filling options:

Cheddar cheese, ham, chicken, mushrooms, onions, sweetcorn, tomato, chilli

Fried or Scrambled Eggs (V) (GF)

Streaky bacon (GF)

Butcher's Sausages

Homemade Hash Browns (V)

Grilled Tomato (VG) (GF)

Mushrooms (VG) (GF)

Served with a selection of croissants, artisan breads and toast

MAIN PLATES

Corned Beef & Onion Hash (GF)

Roast Pork Chop with Caramelised Apple

Chicken & Chorizo Pilaf (GF)

Mexican Chilli Bean Enchilada with Lime, Coriander & Pickled Onion (V)

Shepherd's Pie

Grilled Salmon Fillet (GF)

Smoked Haddock & Cod Fishcake

Served with a selection of sides including potato salad, carrot and apple slaw, steamed green vegetables and dressed salad leaves

SOMETHING SWEET

Chocolate Cake with Whipped Raspberry Cream (V)

Crème Brûlée with Langue de Chat Biscuits (V)

Tiramisu (V)

Winter Fruits with Yoghurt & Granola (V)

British Cheeses with Plum Chutney, Jersey Butter & Fruits

Includes a selection of tea, coffee and juice

(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.