



POMME D'OR
HOTEL

TABLE D'HÔTE MENU

3 COURSES £38 | 2 COURSES £33

- STARTERS -

Smoked Scottish Salmon GF*

Jersey buttered wholemeal bread

Roasted Courgette & Charred Pepper Salad VG GF*

Chilli, ginger and garlic dressing, croutons

Seafood Vol-au-Vent

Lobster bisque

Chicken Liver Parfait

Plum jam, toasted brioche

Tomato & Garlic Soup V GF*

Gnocchi

- MAINS -

Slow-Braised Lamb Shoulder Shepherd's Pie

Cheddar, braised cabbage

Crab & Chilli Linguine

Baked salmon, broccoli

Baked Chicken Breast GF*

Dauphinoise potatoes, maple-glazed carrots, wild mushroom sauce

Pea Risotto V GF

Pea purée, Cornish Yarg, poached egg, truffle

12oz Pork Chop GF*

Baked apple, triple-cooked beef-fat chips, mustard sauce

8oz Sirloin Steak GF*

Triple-cooked beef-fat chips, brandy and peppercorn sauce, tomato, garlic field mushroom

£6 supplement

- DESSERTS -

Sticky Toffee Pudding V

Toffee sauce, vanilla ice cream

Crème Brûlée V

Langue de chat biscuit

British & Continental Cheeses GF*

Fruit chutney and biscuits

Jersey Ice Cream V GF

Ask your server for today's flavours

V Vegetarian **VG** Vegan **GF** Gluten-free **GF*** Gluten-free available

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.



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3 COURSES £38 | 2 COURSES £33

- STARTERS -

Spiced Lentil Soup V GF*

Black onion seed croutons

Heritage Tomato & Burrata Salad V GF

Aged balsamic, olive oil

Chicken Parmo

Bolognese sauce, three cheeses

Crab & Prawn Salad GF*

Thousand Island dressing, Jersey buttered wholemeal bread

Handmade Vol-au-Vent V

Creamed mushroom and garlic

- MAINS -

Chicken & Ham Pie

Creamed potatoes, green vegetables, mustard

Warm Courgette & Onion Tart V

Red onion and tomato salad, new potatoes

Slow-Cooked Beef Lasagne

Ricotta, red wine, aged Parmesan

Pork Schnitzel GF*

Warm potato salad, red cabbage

10oz Rib-Eye Steak GF*

Triple-cooked beef-fat chips, brandy and peppercorn sauce, tomato, garlic field mushroom

£8 supplement

- DESSERTS -

Apple & Pear Crumble V

Custard

Brioche & Maple Syrup Tart V

Whipped cream

British & Continental Cheeses GF*

Fruit chutney and biscuits

Jersey Ice Cream V GF

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