



POMME D'OR HOTEL

FESTIVE LUNCH MENU

TO START

Chicken and apricot terrine, red pepper relish, crostini, microgreens

Smoked salmon and cream cheese pâté, cucumber gel, pickled radish **(GF)**

Cured beetroot, roasted butternut squash, rocket, muhammara,
vegan cheese, balsamic glaze **(VE) (GF)**

INTERMEDIATE COURSE

Roast onion and apple cider soup, roasted chestnut crumb, herb oil **(VE) (GF)**

MAIN COURSE

Turkey breast, Brussels sprouts, glazed carrots, roasted parsnips,
fondant potato, pork, sage and chestnut stuffing, pigs in blankets,
red wine jus **(GF*)**

Grilled seabass, sun-dried tomato crushed potato, Jersey samphire,
steamed broccoli, glazed carrots, confit cherry tomato, lemon and dill cream sauce **(GF)**

Vegan nut roast, roasted Brussels sprouts, glazed carrots, steamed asparagus,
roasted parsnips, tourné potato, vegan gravy **(VE)**

TO FINISH

Christmas pudding, brandy sauce, winter berry compote **(GF*)**

Chocolate mousse and sponge, orange sorbet **(VE) (GF)**

Bread and butter pudding, Baileys and vanilla crème anglaise, winter berries

A selection of British and French cheese, Jersey black butter,
grapes, biscuits **(GF*)**
£5 supplement

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Tea, coffee and mince pies **(VE*) (GF*)**

(V) Vegetarian | **(VE)** Vegan | **(VE*)** Vegan available | **(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.