



POMME D'OR  
HOTEL

## Good Friday Buffet Menu

V Vegetarian | VE Vegan | GF Gluten-free

### Soup of the Day

A selection of seasonal salads, seafood and cold meats from the Hors d'Oeuvres buffet including:

- Atlantic prawns with dill, lemon and Marie Rose sauce **GF**
- Charcuterie platter with mortadella, salami and prosciutto **GF**
- Grilled chicken and roasted pepper salad **GF**
- Gambas tower **GF**
- Mango and crabstick salad
- Beetroot cured salmon platter **GF**
- Greek salad **VE GF**
- Caprese salad with balsamic drizzle **V GF**
- Egg mayonnaise platter **V GF**
- Caesar salad
- Crunchy carrot and cabbage slaw **VE GF**
- Assorted mixed leaves **VE GF**

*Served with a selection of pickles, dips and dressings*

### Carvery

- Roast striploin of beef with mustard and horseradish
  - Honey and mustard glazed gammon with apple chutney
  - Roast Dorset leg of lamb with mint sauce **GF**
- Served with a selection of vegetables, steamed rice, potatoes, cauliflower gratin and gravy*

### Main Courses

- Lasagne
- Citrus and soy marinated seabass with stir-fried greens **GF**
- Grilled chicken breast with mustard cream sauce
- Sweet potato and butternut squash curry **VE GF**
- Spiced Moroccan-style vegetable tagine **VE GF**

### Homemade Desserts and Cheeseboard

