



POMME D'OR
HOTEL

Seafood Buffet

Saturday 14th February

3 courses | £55 inc. a glass of bubbles

Starters

Jersey oysters, whelks, clams, mussels and cockles GF
Gambas tower GF

Citrus and beetroot cured salmon gravlax GF

Smoked mackerel platter with horseradish cream GF
Atlantic prawns with marie rose sauce, lemon and dill GF

Seafood ceviche

Charcuterie platter GF

Chicken and apricot terrine with micro greens and balsamic glaze GF

Smoked salmon pâté GF

Prawn bisque GF

Salads

Jersey crab salad GF

Seafood coleslaw GF

Flaked tuna and spring onion pasta salad

Potato salad with sun-blushed tomatoes, lemon and olive oil VE GF

Prawn Caesar Salad GF

Assorted mixed leaves VE GF

A selection of pickles, dips and dressings

Mains

Salmon Wellington

Seabass with chilli and ginger stir-fried greens

Grilled cod and spinach velouté GF

Seafood Thermidor topped with truffle mashed potato GF

Butter chicken with prawns GF

Cherry tomato, olive and basil pasta VE

Sides

New potatoes with chives VE GF

Garlic and thyme roasted potatoes VE GF

Lemon and herb rice VE GF

Steamed mixed vegetables tossed in olive oil VE GF

Desserts

Mango and passion fruit mousse cake

Vanilla panna cotta VE GF

Mixed berry pavlova GF

Pomme d'Or trifle

Chocolate and sea salt caramel tart

Sticky toffee pudding

Danish blue cheese, smoked Applewood cheddar, goat's cheese and French Brie served with grapes, black butter and biscuits