



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

V Vegetarian | VE Vegan | GF Gluten-Free