



HARBOUR ROOM
RESTAURANT
AT THE POMME D'OR HOTEL

Flavours of Spain

MONDAY MENU

Lentil Soup (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads

Charcuterie platter with mortadella, salami and prosciutto

Potato salad with aioli (VG) (GF)

Chickpea, pepper and cucumber salad (VG) (GF)

Roasted pepper salad (VG) (GF)

Tuna and green bean salad (GF)

Beetroot salad (VG) (GF)

Served with a selection of pickles, dips and dressings

CARVERY

Roast beef sirloin (GF)

Roast gammon

MAIN COURSES

Stuffed aubergine with rice, vegetables and vegan cheese (VG) (GF)

Pork and chorizo casserole (GF)

Rustic vegetable stew (VG) (GF)

Mixed paella with chicken, chorizo and seafood (GF)

Oven-baked seabass with potatoes, onions and tomatoes (GF)

SIDES

Crispy potatoes with spicy tomato sauce (VG) (GF)

Grilled asparagus (VG) (GF)

Garlic and olive oil sautéed cauliflower (VG) (GF)

DESSERTS

Crema catalana

Citrus baked custard

Leche frita

Sugar-coated crispy fried milk custard squares

Churros

Fried dough sticks in cinnamon sugar

(VG) Vegan (GF) Gluten-Free

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.





HARBOUR ROOM
RESTAURANT
AT THE POMME D'OR HOTEL

Flavours of Mexico

TUESDAY MENU

Spiced tomato and bean soup (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads

Charcuterie platter with mortadella, salami and prosciutto
Potato salad with vegetables, mayonnaise and sour cream (V) (GF)
Red cabbage slaw (VG) (GF)

Prawn salad with avocado, corn and lime juice (GF)

Spiced chicken and bean salad (GF)

Tuna salad with tomato, corn and avocado (GF)

Served with tortilla wraps, tomato salsa, guacamole, sour cream and tortilla chips

CARVERY

Roast beef (GF)

Turkey breast with citrus and coriander (GF)

MAIN COURSES

Chicken drumsticks in a smoky chipotle sauce (GF)

Fried cod in a spiced, crispy crumb

Grilled seabass with mango salsa (GF)

Vegetarian mixed bean chilli (VG) (GF)

Grilled spiced vegetables with spicy mayonnaise and lime coriander (VG)

SIDES

Grilled corn on the cob with chilli powder and lime mayonnaise (VG) (GF)

Roast sweet potatoes with smoky paprika, cumin and lime (VG) (GF)

Grilled vegetables with salsa verde (VG) (GF)

DESSERTS

Spiced nut brownie (V)

Sopapilla cheesecake bars (V)

Concha bread (V)

Sweet brioche-style bread



(V) Vegetarian (VG) Vegan (GF) Gluten-Free

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.



HARBOUR ROOM
RESTAURANT
AT THE POMME D'OR HOTEL

Flavours of Britain

WEDNESDAY MENU

Scottish-style smoked haddock, potato and leek soup **(GF)**

A selection of seasonal vegetables, platters and freshly prepared salads

Atlantic prawn salad with cocktail sauce
Creamy carrot and cabbage slaw **(VG) (GF)**
Poached beetroot and balsamic salad **(VG) (GF)**
New potato salad with onion, chives and mayonnaise **(VG) (GF)**
Egg platter with mayonnaise and chives **(V) (GF)**

Served with olive oil, balsamic and french dressing

CARVERY

Honey and mustard glazed gammon
Garlic and rosemary lamb **(GF)**

MAIN COURSES

Cumberland sausages with mashed potato and onion gravy **(GF)**
Creamy seafood pie topped with cheddar mash **(GF)**
Cod fried in a crispy batter with tartare sauce
Vegetable shepherd's pie **(VG) (GF)**
Vegetarian haggis with whiskey cream sauce **(V) (GF)**

SIDES

Roast potatoes **(VG) (GF)**
Savoy cabbage **(VG) (GF)**
Vegetable medley **(VG) (GF)**

DESSERTS

Pomme d'Or trifle
Victoria sponge **(V)**
Rice pudding **(V)**



(V) Vegetarian **(VG)** Vegan **(GF)** Gluten-Free

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.



HARBOUR ROOM
RESTAURANT
AT THE POMME D'OR HOTEL

Flavours of France

THURSDAY MENU

French onion soup (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads

Charcuterie platter with mortadella, salami and prosciutto

Tuna salad with egg, olives, tomato, green beans and anchovies

Lentil salad with carrot, celery and fresh herbs (VG)

Roasted beetroot salad with goat's cheese and walnut (V)

Aubergine, courgette, peppers and tomato salad with herbes de provence (VG) (GF)

Ham, Gruyère and walnut salad with egg, potato and tomato

Served with olive oil, balsamic and french dressing

CARVERY

Roast pork

Roast leg of lamb (GF)

MAIN COURSES

Rich slow-cooked beef stew with mushrooms, carrots and red wine (GF)

Provençal-style fish stew (GF)

Wine-braised chicken with mushrooms and bacon (GF)

Mushroom, garlic and white wine casserole (VG) (GF)

Vegetable ratatouille (VG) (GF)

SIDES

Dauphinoise potatoes (V)

Glazed carrots (VG) (GF)

Roasted vegetables with herbes de provence (VG) (GF)

DESSERTS

Crème brûlée (V)

Chocolate eclairs

A selection of macarons



(V) Vegetarian (VG) Vegan (GF) Gluten-Free

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.



HARBOUR ROOM
RESTAURANT
AT THE POMME D'OR HOTEL

Flavours of Italy

SATURDAY MENU

Tuscan tomato soup (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads

Charcuterie platter with mortadella, salami and prosciutto

Fresh mozzarella, tomato and basil salad (GF)

Vegan cheese, cucumber, tomato and herb salad (VG) (GF)

Tuscan-style bread salad with tomato, cucumber, onion and basil (VG)

Seafood salad (GF)

Served with olive oil and balsamic

CARVERY

Roast beef sirloin (GF)

Roast pork belly (GF)

MAIN COURSES

Braised chicken with tomato, onion, garlic, olives and herbs (GF)

Mixed seafood risotto with tomato and white wine (GF)

Sicilian-style fish with tomato, olives, capers, garlic and wine (GF)

Spinach and ricotta tortellini with sage and butter sauce (V)

Penne pasta in a creamy sun-blushed tomato pesto sauce (VG)

SIDES

Roasted Mediterranean vegetables (VG) (GF)

Green beans with tomato (VG) (GF)

Rosemary potatoes (VG) (GF)

DESSERTS

Tiramisu

Rich chocolate cake (V)

Orange polenta cake (V) (GF)



(V) Vegetarian **(VG)** Vegan **(GF)** Gluten-Free

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.



HARBOUR ROOM
RESTAURANT
AT THE POMME D'OR HOTEL

Flavours of Britain

SUNDAY MENU

Scottish-style smoked haddock, potato and leek soup **(GF)**

A selection of seasonal vegetables, platters and freshly prepared salads

Atlantic prawn salad with cocktail sauce
Creamy carrot and cabbage slaw **(VG) (GF)**
Poached beetroot and balsamic salad **(VG) (GF)**
New potato salad with onion, chives and mayonnaise **(VG) (GF)**
Egg platter with mayonnaise and chives **(V) (GF)**

Served with olive oil, balsamic and french dressing

CARVERY

Honey and mustard glazed gammon
Garlic and rosemary lamb **(GF)**

MAIN COURSES

Cumberland sausages with mashed potato and onion gravy **(GF)**
Creamy seafood pie topped with cheddar mash **(GF)**
Cod fried in a crispy batter with tartare sauce
Vegetable shepherd's pie **(VG) (GF)**
Vegetarian haggis with whiskey cream sauce **(V) (GF)**

SIDES

Roast potatoes **(VG) (GF)**
Savoy cabbage **(VG) (GF)**
Vegetable medley **(VG) (GF)**

DESSERTS

Pomme d'Or trifle
Victoria sponge **(V)**
Rice pudding **(V)**



(V) Vegetarian **(VG)** Vegan **(GF)** Gluten-Free

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.