



POMME D'OR HOTEL

FESTIVE LUNCH MENU

2 courses £25 | 3 courses £29.50

STARTERS

Pork & Chestnut Terrine

Spiced apple compote, dried cranberries, crostini, micro herbs

Smoked Salmon

Horseradish gel, pickled radish, wholemeal sourdough

Cured Beetroot & Roasted Butternut Squash (VG) (GF)

Rocket leaves, muhammara, vegan cheese, balsamic glaze

Winter Vegetable Soup (V)

Pan-roasted gnocchi

MAIN COURSES

Roast Breast of Turkey

Duck fat fondant potatoes, pork and sage stuffing, pigs in blankets, braised red cabbage, honeyed parsnips, glazed carrots, Brussels sprouts, pan gravy

Confit Lamb Shoulder (GF)

Slow-cooked lamb shoulder, duck fat fondant potatoes, glazed carrots, winter greens, red wine gravy

Herb-Marinated Smoked Tofu (VG) (GF)

Garlic and chive potato mash, wild mushrooms, charred asparagus, glazed carrots, tomato coulis

Moroccan-Spiced Cauliflower Steak (V)

Saffron couscous with prunes and apricots, baba ganoush, spinach, pomegranate, harissa and lemon oil

DESSERTS

Christmas Pudding

Brandy sauce

Chocolate & Orange Yule Log (V)

Orange sorbet

Lemon & Lavender Cake (V)

Citrus and lavender curd, meringue shards

Selection of British & French Cheeses

Jersey black butter, grapes, biscuits

Tea, coffee and mini mince pies

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free

Please speak to a member of our team for alternative dietary options and allergen information

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.