



POMME D'OR
HOTEL

SUNDAY LUNCH MENU

- STARTERS -

Gambas Platter **GF** | Pâté & Terrine Selection
Atlantic Prawns in Marie Rose Sauce **GF** | Charcuterie Platter **GF**
Vegan Greek Salad **VE GF** | Smoked Mackerel Platter **GF**
Caprese Salad Platter **V GF** | Potato Salad **VE** | Gin & Beetroot Cured Salmon **GF**
Mixed Seafood Salad | Chicken Caesar Salad | Cabbage & Carrot Coleslaw **V**
Poached Beetroot With Orange **VE GF** | Egg Mayonnaise Platter **V**

- CARVERY -

Roast Sirloin of Beef **GF**
Honey & Mustard Glazed Gammon
Roast Leg of Dorset Lamb **GF**

- MAINS -

Lasagne
Soy & Citrus Marinated Seabass With Stir-Fried Greens **GF**
Grilled Chicken Breast With Mustard Cream Sauce
Sweet Potato & Butternut Squash Curry **VE GF**
Moroccan-Spiced Vegetable and Chickpea Tagine **VE GF**

- SIDES -

Yorkshire Pudding **V** | Roast Potatoes **V GF** | New Potatoes **V GF**
Cauliflower Cheese **V** | Mixed Vegetables **V GF** | Gravy **GF**

- DESSERTS -

Pomme d'Or Trifle | Apple Pie **V** | Carrot Cake **V**
Dark Chocolate & Coconut Tart **VE GF** | Cheesecake
Seasonal Fruit Platter **VE GF** | Red Velvet Cake **V** | Cheeseboard

3 COURSES £35.00

V Vegetarian **VE** 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.