POMME D'OR
HOTEL

Good Friday Buffet Menu

V Vegetarian | VE Vegan | GF Gluten-free

Soup of the Day

A selection of seasonal salads, seafood and cold meats from the Hors d'Oeuvres buffet including:

Atlantic prawns with dill, lemon and Marie Rose sauce GF
Charcuterie platter with mortadella, salami and prosciutto GF
Grilled chicken and roasted pepper salad GF
Gambas tower GF
Mango and crabstick salad
Beetroot cured salmon platter GF
Greek salad VE GF
Caprese salad with balsamic drizzle V GF
Egg mayonnaise platter V GF
Caesar salad
Crunchy carrot and cabbage slaw VE GF
Assorted mixed leaves VE GF

Served with a selection of pickles, dips and dressings

Carvery

Roast striploin of beef with mustard and horseradish
Honey and mustard glazed gammon with apple chutney
Roast Dorset leg of lamb with mint sauce GF

Served with a selection of vegetables, steamed rice, potatoes, cauliflower gratin and gravy

Main Courses

Lasagne
Citrus and soy marinated seabass with stir-fried greens GF
Grilled chicken breast with mustard cream sauce
Sweet potato and butternut squash curry VE GF
Spiced Moroccan-style vegetable tagine VE GF

Homemade Desserts and Cheeseboard

POMME D'OR
HOTEL

Easter Sunday Lunch Menu

V Vegetarian | VE Vegan | GF Gluten-free

Soup of the Day

A selection of seasonal salads, seafood and cold meats
from the Hors d'Oeuvres buffet including:

Atlantic prawns with dill, lemon and Marie Rose sauce GF
Charcuterie platter with mortadella, salami and prosciutto GF
A selection of terrines and pâté
Gambas platter GF
Smoked mackerel platter GF
Gin and beetroot cured salmon GF
Greek salad VE GF
Caprese salad with balsamic drizzle V GF
Egg mayonnaise platter V GF
Potato salad with sun-blushed tomatoes, lemon and olive oil VE GF
Assorted mixed leaves VE GF

Served with a selection of pickles, dips and dressings

Carvery

Roast sirloin of beef GF
Honey and mustard glazed gammon
Roast Dorset leg of lamb GF

Served with a selection of vegetables, roast potatoes, cauliflower cheese and gravy

Main Courses

Slow-braised beef and Liberation Ale pie
Citrus and soy marinated seabass with stir-fried greens GF
Grilled chicken breast with mustard cream sauce
Peppers and cottage cheese in Makhani sauce V GF
Spiced Moroccan-style vegetable tagine VE GF
Ricotta tortellini in herb butter V

Homemade Desserts and Cheeseboard