



POMME D'OR

HOTEL

NEW YEAR'S DAY LUNCH BUFFET

SOUP OF THE DAY

Truffled forest mushroom soup (VG) (GF)

A selection of seasonal salads and cold meats from the hors d'oeuvres buffet including the following:

Dressed gambas tower (GF)

Atlantic prawns with dill, lemon and Marie Rose sauce (GF)

A selection of terrines and pâté

Charcuterie platter with mortadella, salami and prosciutto crudo (GF)

Greek salad with vegan feta (VG) (GF)

Smoked mackerel platter (GF)

Caprese salad platter with balsamic drizzle (GF)

Potato salad with sun-blushed tomato, lemon and olive oil (VG) (GF)

Gin and beetroot cured salmon (GF)

Chicken Caesar salad

Creamy carrot and cabbage slaw (GF)

Poached beetroot with orange (VG) (GF)

Egg mayonnaise platter (V) (GF)

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 and new potatoes, cauliflower cheese, Yorkshire pudding and gravy

MAIN COURSE

Grilled lamb cutlets with garlic and mint butter (GF)

Citrus and soy marinated seabass with stir-fried greens

Mixed seafood pie topped with cheesy mashed potato

Spiced roasted chicken with an orange, caper and thyme glaze (GF)

Sweet potato and butternut squash curry (VG) (GF)

Spiced Moroccan-style vegetable and chickpea tagine (VG)

TO FINISH

A selection of homemade desserts and artisan cheeses from the buffet

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Tea and coffee

(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.