



# POMME D'OR HOTEL

## BOXING DAY LUNCH BUFFET

### SOUP OF THE DAY

Roasted tomato and red pepper 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)

Smoked salmon, crème fraîche, capers (GF)

Quinoa, avocado and pomegranate salad (VG) (GF)

Caprese salad platter with balsamic drizzle (GF)

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

Roast pork loin (GF)

Roast Dorset leg of lamb (GF)

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

### MAIN COURSE

Turkey breast, sage and onion stuffing and pigs in blankets

Beef lasagne

Grilled cod, cherry tomatoes, crispy Jersey samphire and citrus buerre blanc (GF)

Mixed seafood pie topped with cheesy mashed potato

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

Smoked tofu in a sweet and sour sauce (VG) (GF)

Thai vegetable curry (VG) (GF)

### TO FINISH

A selection of homemade desserts and artisan cheeses from the buffet

Tea, coffee and mince pies

(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.*