



POMME D'OR HOTEL

CHRISTMAS DAY BUFFET

STARTERS

- Winter vegetable soup (V)
- Prawn cocktail
- Oysters au naturel (GF)
- Wild mushroom and Pecorino arancini with garlic mayonnaise
- Soused seafood salad (GF)
- Heritage tomatoes and burrata with balsamic and basil (V)
- Chicken liver and brandy parfait
- Chinese-spiced tofu in little gem cups (VG)
- Barbecue short ribs with five spice

Served with a selection of cold cuts, salads and bread

CARVERY

- Roast Norfolk turkey crown with sage seasoning (GF)
- Roast sirloin of beef (GF)
- Crispy slow-cooked pork belly
- Roast leg of lamb (GF)
- Roast winter vegetable and chestnut Wellington with thyme (V)

SIDES

- Pan gravy
- Yorkshire puddings (V)
- Duck fat roast potatoes (VG*) (GF)
- Buttered Brussels sprouts (V) (GF)
- Roast carrots and parsnips (VG) (GF)
- Three-cheese cauliflower gratin (V)
- Buttered greens (V) (GF)
- Mashed swede (V) (GF)
- Creamed potatoes with Jersey butter (V) (GF)
- Pigs in blankets

Served with a selection of sauces

DESSERTS

- Christmas pudding with brandy and rum sauce (V) (GF)
- Triple chocolate Yule log with white chocolate sauce (V)
- Tiramisu (V)
- Sherry trifle
- Crème brûlée with langue de chat biscuits (V)
- Jersey ice cream with fudge sauce (V) (GF)

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

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.