



**POMME D'OR**  
HOTEL

## **Liberation Day Lunch Menu**

### **Soup of the Day**

A selection of seasonal salads, seafood and cold meats from the buffet including the following:

- Gin-cured salmon (GF)
- Charcuterie platter (GF)
- Seared beef and chimichurri salad
- Vegan Greek salad (VG) (GF)
- Duck and pork liver pâté
- Beetroot, goat's cheese and walnut salad (V) (GF)
- Marie Rose prawns (GF)
- Chicken terrine
- Three Oaks Vineries tomato salad (VG) (GF)

### **Carvery**

- Roast sirloin of beef (GF)
- Honey and mustard glazed baked gammon
- Garlic and rosemary Dorset leg of lamb (GF)

Served with a selection of vegetables, potatoes and gravy

### **Main Courses**

- Grilled seabass with braised fennel and Jersey samphire (GF)
- Slow-braised beef and Liberation Ale pie
- Tandoori-marinated roast chicken (GF)
- Creamy tomato and roasted vegetable penne pasta (VG) (GF)
- Mushroom stroganoff (VG) (GF)

### **Desserts**

- Blackcurrant cheesecake
- Apple pie
- Chocolate fudge cake
- Pomme d'Or trifle
- Banoffee gâteau

Chocolate and coconut tart (VG) (GF)

A selection of Danish blue, smoked Applewood Cheddar, goat's cheese and French Brie, served with grapes, black butter and biscuits

(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.*