



POMME D'OR  
HOTEL

CHRISTMAS JOIN-A-PARTY MENU

TO START

Honey glazed ham hock terrine, piccalilli, microgreens (GF)

Smoked salmon and cream cheese pâté, cucumber gel,  
pickled radish, crostini

Tomato tapenade tartare, olive crumble, balsamic glaze (VE) (GF)

INTERMEDIATE COURSE

Potato, leek and sage soup with herb oil (VE) (GF)

MAIN COURSE

Turkey breast, Brussels sprouts, glazed carrots, roasted parsnips,  
fondant potato, pork, sage and chestnut stuffing, pigs in blankets,  
red wine jus

Grilled seabass, chive and dill crushed potato, Jersey samphire,  
steamed broccoli, tomato, fennel and saffron sauce (GF)

Mushroom, lentil and chestnut strudel wrapped in filo pastry,  
potato purée, glazed carrots, Brussels sprouts, peppercorn sauce (VE)

TO FINISH

Christmas pudding, brandy sauce, winter berry compote

Eggnog panna cotta, vanilla sponge, fruit gel (VE) (GF)

A selection of British and French cheese, Jersey black butter,  
grapes, biscuits

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Tea, coffee and mince pies

(V) Vegetarian | (VE) 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.*