



HARBOUR ROOM

RESTAURANT

AT THE POMME D'OR HOTEL

EASTER SUNDAY MENU

(VG) Vegan | (GF) Gluten-Free

Soup of the Day

A selection of seasonal salads, seafood and cold meats from the Hors d'Oeuvres buffet including:

- Atlantic prawns with dill, lemon and Marie Rose sauce GF
- Charcuterie platter with mortadella, salami and prosciutto GF
- A selection of terrines and pâté
- Gambas tower GF
- Smoked mackerel platter GF
- Gin and beetroot cured salmon GF
- Couscous and vegan feta salad VG GF
- Caprese salad with balsamic drizzle GF
- Potato salad with sun-blushed tomatoes, lemon and olive oil VG
- Assorted mixed leaves VG GF

Served with a selection of pickles, dips and dressings

Carvery

- Roast sirloin of beef GF
- Honey and mustard glazed pork loin
- Roast Dorset leg of lamb GF

Served with a selection of vegetables, potatoes and gravy

Main Courses

- Slow-braised beef and Liberation Ale pie
- Citrus and soy marinated seabass with stir-fried greens
- Grilled chicken breast with mustard cream sauce
- Roasted mushrooms with whipped vegan feta VG GF
- Spiced Moroccan-style vegetable tagine VG

A selection of desserts and cheese

