



POMME D'OR  
HOTEL

## Liberation Day Lunch Menu

### Soup of the Day

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

- Gambas tower (GF)
  - La Mare Royal Gin cured salmon (GF)
  - Charcuterie platter (GF)
  - Vegan Greek salad (VE) (GF)
  - Duck and pork liver pâté (GF)
  - Mixed seafood salad (GF)
  - Marie Rose prawns (GF)
  - Potato salad with sun-blushed tomatoes, lemon and olive oil (VE)
  - Honey-glazed ham hock terrine (GF)
  - Three Oaks Vineries tomato salad (VE) (GF)
  - Mixed leaves (VE)
- Served with a selection of pickles, dips and dressings*

### Carvery

- Roast sirloin of beef
  - Honey and mustard glazed baked gammon
  - Garlic and rosemary Dorset leg of lamb
- Served with a selection of vegetables, potatoes and gravy*

### Main Courses

- Grilled seabass with Jersey samphire and garlic and lemon butter (GF)
- Slow braised beef and Liberation Ale pie
- Spiced roast chicken (GF)
- Jersey bean crock (VE) (GF)
- Vegetable Shepherd's Pie (VE) (GF)

### A Selection of Desserts and Cheese

- Pomme d'Or trifle
- Victoria sponge (V)
- Rice pudding (V)

(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.*

