



**POMME D'OR**  
HOTEL

**CHRISTMAS DAY LUNCH BUFFET**

**TO START**

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

- Atlantic prawns with dill, lemon and Marie Rose sauce (GF)
- Potato and mustard salad (V) (GF)
- Terrine and pâté
- Charcuterie platter with mortadella, salami and prosciutto crudo (GF)
- Goat's cheese and beetroot salad (GF)
- Smoked chicken Caesar salad with homemade focaccia croutons
- Greek salad with vegan feta (VE) (GF)
- Dressed gambas tower (GF)
- Roasted vegetable and thyme soup (VE) (GF)
- A selection of pickles, dips and dressings

**CARVERY**

- Roast beef sirloin (GF)
- Honey mustard glazed gammon (GF)
- Roast Dorset leg of lamb (GF)

Served with a selection of vegetables, potatoes, gravy and sauces

**MAIN COURSE**

- Turkey breast, sage and onion stuffing, pigs in blankets
- Slow braised beef and Liberation Ale casserole
- Grilled seabass, cherry tomatoes, capers and crispy Jersey samphire (GF)
- Mushroom, lentil and chestnut strudel with peppercorn sauce (VE)
- Lightly spiced tandoori marinated baked cod fillet (GF)
- Seared celeriac steak with chimichurri drizzle (VE) (GF)

**TO FINISH**

A selection of desserts and cheese from the buffet

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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.*