



POMME D'OR
HOTEL

Asian Fusion

WINE DINNER

Amuse-Bouche

Indian Pani Puri
Semolina balls, spiced potato, tamarind water

Starters

Chinese Pan-Fried Tofu and Bell Peppers (VE) (GF)
With soya garlic sauce and Asian salad

OR

Korean Crispy Pork Belly
Crispy braised pork belly, red cabbage, gochujang glaze

Intermediate Course

Thai Red Curry and Coconut Soup

Main Course

Sri Lankan Chickpea and Aubergine Curry (VE)
Coriander, onion and tomato curry, served with sweet and sour pickle,
pita bread and poppadoms

OR

Afghan Lamb Gilafi (GF)
Minced lamb with bell peppers, saffron and butter rice,
tandoori vegetables and vindaloo sauce

Dessert

Japanese Matcha Panna Cotta (VE) (GF)
With berries and dark chocolate coconut truffle

Tea and Coffee

5 COURSES WITH 6 WINES | £75
BLIND WINE TASTING COURTESY OF DUNELL'S



DUNELL'S