



POMME D'OR
HOTEL

Seafood Buffet

Valentine's Day
Friday 14th February

Starters

- Jersey oysters, whelks, clams, mussels and cockles GF
- Gambas tower GF
- Citrus and beetroot cured salmon gravlax GF
- Smoked mackerel platter with horseradish cream GF
- Atlantic prawns with Marie Rose sauce, lemon and dill GF
- Asian-style marinated seafood salad
- Charcuterie platter GF
- Chicken and apricot terrine with micro greens and balsamic glaze GF
- Smoked salmon pâté GF
- Cullen skink soup GF

Salads

- Jersey crab salad GF
- Seafood coleslaw GF
- Flaked tuna and spring onion pasta salad
- Potato salad with sun-blushed tomatoes, lemon and olive oil VE GF
- Egg platter with creamy mayonnaise and paprika V GF
- Assorted mixed leaves VE GF
- A selection of pickles, dips and dressings

Mains

- Salmon Wellington
- Seabass with chilli and ginger stir-fried greens
- Grilled cod and spinach velouté GF
- Mixed seafood pie topped with cheddar mashed potato GF
- Chicken à la King GF
- Cherry tomato and olive pasta VE

Sides

- New potatoes with chives VE GF
- Garlic and thyme roasted potatoes VE GF
- Lemon and herb rice VE GF
- Steamed mixed vegetables tossed in olive oil VE GF

Desserts

- Mango cheesecake
- Vanilla panna cotta VE GF
- Mixed berry pavlova GF
- Pomme d'Or trifle
- Chocolate and sea salt caramel tart V
- Danish blue cheese, smoked Applewood cheddar, goat's cheese and French Brie served with grapes, black butter and biscuits V

V Vegetarian | VE Vegan | GF Gluten-Free