



**POMME D'OR**  
HOTEL

**NEW YEAR'S DAY LUNCH BUFFET**

**TO START**

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

- Atlantic prawn Marie Rose (GF)
- Couscous, herb and vegan feta salad (VE)
- Terrine and pâté (GF)
- Charcuterie platter (GF)
- Chicken and bacon salad (GF)
- BBQ ham salad (GF)
- Greek salad (VE)
- Dressed gambas tower (GF)
- Smoked salmon pasta salad (GF)
- Sweet potato, carrot and lentil soup (VE) (GF)

**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**

- Grilled lamb cutlets with garlic and mint butter (GF)
- Chicken Chasseur (GF)
- Teriyaki grilled salmon and stir-fried greens
- Wild mushroom bourguignon (VE) (GF)
- Mixed seafood and sweetcorn chowder (GF)
- Roasted vegetable cassoulet (VE)

**TO FINISH**

A selection of desserts and cheese from the buffet

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Tea or coffee

(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.*