



POMME D'OR
HOTEL

SUNDAY LUNCH MENU

- STARTERS -

Salmon and Dill Rilette | Charcuterie Platter
Mediterranean Vegetable Pasta Salad With Pesto | Prawns in Marie Rose Sauce
Assorted Quiche | Waldorf Salad | Couscous Salad | Celeriac Remoulade
Potato Salad | Tomato and Red Onion Salad | Chicken Liver Parfait
Tomato and Basil Soup | Mixed Salad

- CARVERY -

Roast Sirloin of Beef With Yorkshire Pudding and Red Wine Jus
Glazed Gammon With Wholegrain Mustard and Honey
Roast Turkey With Cranberry Sauce

- MAINS -

Baked Salmon Pavé With Champagne Sauce
Pork Escalope With Pernod Cream Sauce
Gnocchi With Spinach, Cherry Tomatoes and Wild Mushrooms
Roast Chicken Drumsticks With Red Wine, Bacon and Pearl Onions

- SIDES -

Roast Potatoes | Jersey Royals | Fine Beans | Courgette | Mangetout
Braised Red Cabbage | Cauliflower Cheese

- DESSERTS -

Pomme d'Or Trifle | Orange and Pomegranate Panna Cotta
Fresh Fruit Salad | Profiteroles | Sticky Toffee Pudding With Toffee Sauce
Black Butter Frangipane | Passionfruit Pavlova
Selection of Cheeses With Quince and Crackers

3 COURSES £38.50

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.