



HARBOUR ROOM
RESTAURANT
AT THE POMME D'OR HOTEL

Seafood Buffet

Good Friday
Friday 18th April

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