



POMME D'OR
HOTEL

SUNDAY LUNCH MENU

- STARTERS -

Soup of the Day | Chicken Liver Parfait GF | Honey Glazed Ham Hock Terrine GF
Atlantic Prawns with Lemon and Dill GF | Greek Salad VE GF | Homemade Coleslaw GF
Smoked Mackerel Platter GF | Charcuterie Platter GF | Smoked Chicken Caesar Salad
Honey Mustard Potato Salad GF

- CARVERY -

Roast Sirloin of Beef GF
Glazed Gammon With Wholegrain Mustard and Honey
Garlic and Rosemary Leg of Lamb GF

- MAINS -

BBQ Glazed Chicken Drumsticks GF
Grilled Seabass With Lemon, Cherry Tomatoes and Jersey Sapphire GF
Beef and Liberation Ale Casserole GF
Roast Cauliflower Steaks With Herb Dressing VE GF
Sunblushed Tomato and Grilled Vegetable Pasta VE

- SIDES -

Homemade Yorkshire Puddings | Roast Potatoes GF | Jersey Royals GF
Braised Red Cabbage GF | Mixed Vegetables GF | Gravy

- DESSERTS -

Pomme d'Or Trifle | Panna Cotta VE GF
Fresh Fruit Platter VE GF | Crème Caramel V GF | Sticky Toffee Pudding V
Strawberry Cheesecake V | Black Forest Gâteau V | Carrot Cake V
Selection of Cheese and Crackers

3 COURSES £38.50

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.