



**HARBOUR ROOM**  
RESTAURANT  
AT THE POMME D'OR HOTEL

# Flavours of Spain

## MONDAY MENU

### Lentil Soup (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads

Charcuterie platter with mortadella, salami and prosciutto

Potato salad with aioli (VG) (GF)

Chickpea, pepper and cucumber salad (VG) (GF)

Roasted pepper salad (VG) (GF)

Tuna and green bean salad (GF)

Beetroot salad (VG) (GF)

*Served with a selection of pickles, dips and dressings*

## CARVERY

Roast beef sirloin (GF)

Roast gammon

## MAIN COURSES

Stuffed aubergine with rice, vegetables and vegan cheese (VG) (GF)

Pork and chorizo casserole (GF)

Rustic vegetable stew (VG) (GF)

Mixed paella with chicken, chorizo and seafood (GF)

Oven-baked seabass with potatoes, onions and tomatoes (GF)

## SIDES

Crispy potatoes with spicy tomato sauce (VG) (GF)

Grilled asparagus (VG) (GF)

Garlic and olive oil sautéed cauliflower (VG) (GF)

## DESSERTS

Crema catalana

Citrus baked custard

Leche frita

Sugar-coated crispy fried milk custard squares

Churros

Fried dough sticks in cinnamon sugar

(VG) Vegan (GF) Gluten-Free

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# Flavours of Portugal

## TUESDAY MENU

### Cabbage and potato soup (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads

Charcuterie platter with mortadella, salami and prosciutto

Chickpea, onion, pepper and cucumber salad (VG)

Salt cod salad with chickpea, egg, black olive and parsley (GF)

Tomato, onion and herb salad (VG) (GF)

Tuna, potato, egg and olive salad (GF)

Roasted beetroot, orange and rocket salad (V) (GF)

*Served with a selection of pickles, dips and dressings*

## CARVERY

Roast lamb with garlic and herbs (GF)

Roast gammon with garlic, paprika and herbs

## MAIN COURSES

Grilled sardines with tomato and lemon salsa (GF)

Chicken and prawn skewers with garlic butter and lemon (GF)

Rich beef stew (GF)

Bean, carrot, tomato and cabbage stew (VG) (GF)

Tomato rice (VG) (GF)

## SIDES

Roasted peppers (VG) (GF)

Roast sweet potatoes (VG) (GF)

Crispy fried polenta (V)

## DESSERTS

Pastel de nata (V)

*Custard tart*

Bolo de bolacha (V)

*Biscuit cake layered with buttercream*

Bolo de arroz (V) (GF)

*Rice sponge cake*

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# Flavours of Mexico

## WEDNESDAY MENU

Spiced tomato and bean soup (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads

Charcuterie platter with mortadella, salami and prosciutto  
Potato salad with vegetables, mayonnaise and sour cream (V) (GF)  
Red cabbage slaw (VG) (GF)

Prawn salad with avocado, corn and lime juice (GF)

Spiced chicken and bean salad (GF)

Tuna salad with tomato, corn and avocado (GF)

*Served with tortilla wraps, tomato salsa, guacamole, sour cream and tortilla chips*

## CARVERY

Roast beef (GF)

Turkey breast with citrus and coriander (GF)

## MAIN COURSES

Chicken drumsticks in a smoky chipotle sauce (GF)

Fried cod in a spiced, crispy crumb

Grilled seabass with mango salsa (GF)

Vegetarian mixed bean chilli (VG) (GF)

Grilled spiced vegetables with spicy mayonnaise and lime coriander (VG)

## SIDES

Grilled corn on the cob with chilli powder and lime mayonnaise (VG) (GF)

Roast sweet potatoes with smoky paprika, cumin and lime (VG) (GF)

Grilled vegetables with salsa verde (VG) (GF)

## DESSERTS

Spiced nut brownie (V)

Sopapilla cheesecake bars (V)

Concha bread (V)

*Sweet brioche-style bread*



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# Flavours of France

## THURSDAY MENU

### French onion soup (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads

Charcuterie platter with mortadella, salami and prosciutto

Tuna salad with egg, olives, tomato, green beans and anchovies

Lentil salad with carrot, celery and fresh herbs (VG)

Roasted beetroot salad with goat's cheese and walnut (V)

Aubergine, courgette, peppers and tomato salad with herbes de provence (VG) (GF)

Ham, Gruyère and walnut salad with egg, potato and tomato

*Served with olive oil, balsamic and french dressing*

## CARVERY

Roast pork

Roast leg of lamb (GF)

## MAIN COURSES

Rich slow-cooked beef stew with mushrooms, carrots and red wine (GF)

Provençal-style fish stew (GF)

Wine-braised chicken with mushrooms and bacon (GF)

Mushroom, garlic and white wine casserole (VG) (GF)

Vegetable ratatouille (VG) (GF)

## SIDES

Dauphinoise potatoes (V)

Glazed carrots (VG) (GF)

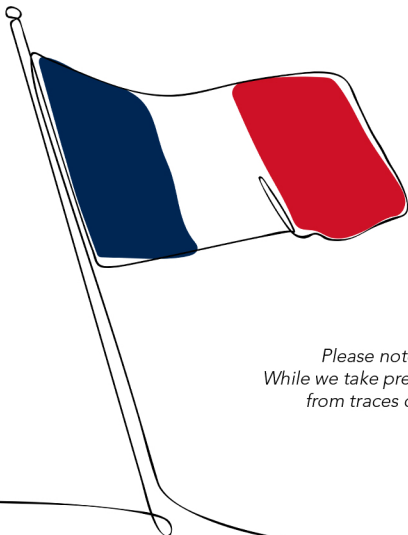
Roasted vegetables with herbes de provence (VG) (GF)

## DESSERTS

Crème brûlée (V)

Chocolate eclairs

A selection of macarons



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# Flavours of Italy

## SATURDAY MENU

### Tuscan tomato soup (VG) (GF)

A selection of seasonal vegetables, platters and freshly prepared salads

Charcuterie platter with mortadella, salami and prosciutto

Fresh mozzarella, tomato and basil salad (GF)

Vegan cheese, cucumber, tomato and herb salad (VG) (GF)

Tuscan-style bread salad with tomato, cucumber, onion and basil (VG)

Seafood salad (GF)

*Served with olive oil and balsamic*

## CARVERY

Roast beef sirloin (GF)

Roast pork belly (GF)

## MAIN COURSES

Braised chicken with tomato, onion, garlic, olives and herbs (GF)

Mixed seafood risotto with tomato and white wine (GF)

Sicilian-style fish with tomato, olives, capers, garlic and wine (GF)

Spinach and ricotta tortellini with sage and butter sauce (V)

Penne pasta in a creamy sun-blushed tomato pesto sauce (VG)

## SIDES

Roasted Mediterranean vegetables (VG) (GF)

Green beans with tomato (VG) (GF)

Rosemary potatoes (VG) (GF)

## DESSERTS

Tiramisu

Rich chocolate cake (V)

Orange polenta cake (V) (GF)



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# Flavours of Britain

## SUNDAY MENU

Scottish-style smoked haddock, potato and leek soup **(GF)**

A selection of seasonal vegetables, platters and freshly prepared salads

Atlantic prawn salad with cocktail sauce  
Creamy carrot and cabbage slaw **(VG) (GF)**  
Poached beetroot and balsamic salad **(VG) (GF)**  
New potato salad with onion, chives and mayonnaise **(VG) (GF)**  
Egg platter with mayonnaise and chives **(V) (GF)**

*Served with olive oil, balsamic and french dressing*

## CARVERY

Honey and mustard glazed gammon  
Garlic and rosemary lamb **(GF)**

## MAIN COURSES

Cumberland sausages with mashed potato and onion gravy **(GF)**  
Creamy seafood pie topped with cheddar mash **(GF)**  
Cod fried in a crispy batter with tartare sauce  
Vegetable shepherd's pie **(VG) (GF)**  
Vegetarian haggis with whiskey cream sauce **(V) (GF)**

## SIDES

Roast potatoes **(VG) (GF)**  
Savoy cabbage **(VG) (GF)**  
Vegetable medley **(VG) (GF)**

## DESSERTS

Pomme d'Or trifle  
Victoria sponge **(V)**  
Rice pudding **(V)**



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