



POMME D'OR
HOTEL

Mother's Day Lunch

Soup of the Day

A selection of seasonal salads, seafood and cold meats from the Hors d'Oeuvres buffet including:

- Atlantic prawns with dill, lemon and Marie Rose sauce GF
- Charcuterie platter with mortadella, salami and prosciutto GF
- Caprese salad with balsamic drizzle GF
- Gambas tower GF
- Gin and beetroot cured salmon
- Sun-dried tomato and olive pasta salad GF
- Heritage tomato salad VG GF
- Tabbouleh salad VG GF
- Assorted mixed leaves
- A selection of pickles, dips and dressings

Carvery

- Roast sirloin of beef GF
- Honey and mustard glazed gammon
- Roast Dorset leg of lamb GF

Served with a selection of vegetables, potatoes and gravy

Main Courses

- Grilled seabass with stir-fried greens GF
- Garlic and herb crusted lamb loin
- Chicken and king prawn espetada skewers
- Creamy sun-blushed tomato pesto penne pasta VG
- Spiced Moroccan style vegetable tagine VG

A Selection of Desserts and Cheese

(V) Vegetarian | (VG) 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, ask a member of our team who will be happy to assist.

