



POMME D'OR
HOTEL

TABLE D'HÔTE MENU

Homemade Focaccia

Extra virgin olive oil, balsamic, sun-blushed tomato butter and olive butter

- STARTERS -

Soup of the Day VE GF*

Homemade focaccia slice

Fritto Misto

Crispy king prawns and cod, lemon aioli

Crispy Pork Belly

Crispy braised pork belly, red cabbage, gochujang glaze

Citrus Cured Salmon GF

Sour cream, cucumber gel

Wild Mushroom Pâté VE GF*

Wild mushroom and truffle pâté, mixed leaves, garlic crostini

- MAINS -

10oz Ribeye Steak GF*

Homemade wedges, garlic and herb butter, mixed salad, peppercorn sauce

Chicken Supreme GF

Roast chicken breast, pomme purée, glazed vegetables, chicken jus

Butternut Squash and Sweet Potato Curry VE GF

Thai spiced curry, coconut rice, mini poppadoms

Grilled Cod Fillet GF

Cod fillet, Lyonnaise potatoes, Jersey samphire, baby carrots, crème fraîche and dill sauce

Homemade Goat's Cheese, Spinach and Basil Tortellini V

Red pepper, tomato and saffron sauce, homemade focaccia

- DESSERTS -

Pomme d'Or Apple VE GF

Caramelised apple, gluten-free crumb, chilled apple foam, cinnamon tuile

Sticky Toffee Pudding

Homemade pudding, butterscotch sauce, vanilla ice cream

Tiramisu

Lady finger biscuits, fresh berries

Jersey Black Butter Chocolate Mousse VE GF

Chocolate mousse, Jersey Black Butter, berry compote

Cheeseboard

Selection of British and French cheese, biscuits, grapes, Jersey Black Butter

3 COURSES £45 | 2 COURSES £35

V Vegetarian **VE** Vegan **GF** Gluten-Free **GF*** Gluten-Free available

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.