



HAPPY HOLIDAYS

Sunday Lunches
MENU

2 COURSES £32

3 COURSES £37.50

APPETIZERS

ROASTED SQUASH & TRUFFLE SOUP

Crème fresh GF/V/NF

SMOKED SALMON & CANNELLONI

Salmon mousse | Avocado salsa | Snow pea shoots GF/NF

WATERMELON RADISH CARPACCIO

Plant based feta | Red onions | Olives | House blushed Tomato
GF/NF/V/DF

LOCALLY CURED COPA

Fig | Rocket | Cornish Yarg NF

MAIN DISHES

ROASTED BRANSGORE BEEF STRIPLOIN

Roast potatoes | Winter vegetables | Beef jus |
Yorkshire pudding GF/NF

ROASTED ORANGE & MAPLE GLAZED TURKEY BREAST

Crispy roast potatoes | Thyme stuffing | Pigs in
blankets | Cranberry braised red cabbage | Winter
vegetables | Jus NF

PAN FRIED PAVE OF GURNARD

Creamed polenta | Winter greens | Cherry tomatoes |
Kalamata olive tapenade NF

VEGAN WELLINGTON

Roasted potatoes | winter greens | crispy parsley | Jus
DF/V/NF





DESSERT

CHOCOLATE & PISTACHIO DELICE
Mandarin sorbet | Cardamom tuille NF/V

CHRISTMAS PUDDING
Brandy sauce | Rum butter V/DF

SELECTIONS OF ICECREAM & SORBET
GF/NF/V

SELECTION OF CHEESE'S
Crackers | Grapes | Chutney | Celery
GF/NF/V

GF - GLUTEN FREE | V - VEGETARIAN | DF - DAIRY FREE | NF - NUT FREE

Please call 01202 707 272 to book a table or visit www.fjbhotels.co.uk.
Should you have any concerns about food allergens or intolerances, please talk
to a member of staff before ordering your food or drink.

We can provide an allergen chart for all of our dishes if required.
Note a 10% service charge will be added to your bill, which will be shared
between the whole team.

