



the  
**JONES FAMILY**  
project

**CHRISTMAS MENU 2017**

**£37.50**

**Book by 31st October for £33.50 Sunday - Tuesday**



**Venison Chorizo & Smoked Duck**  
with Sloe Gin & Red Onion Marmalade

**Cream of Parsnip & Chestnut Soup**  
with Parsnip Crisps

**Cured Stonebass**  
with Crème Fraîche, Spring Onion & Chilli



**Turkey Breast Steak**

with Bacon Wrapped Stuffing, Tarragon Glazed Carrots, Hazelnut Winter Greens,  
Duck Fat Roasted Potatoes & Christmas Gravy

**Sirloin Steak**

with Tarragon Glazed Carrots, Hazelnut Winter Greens,  
Duck Fat Roasted Potatoes & Christmas Gravy

*\*£5 supplement*

**Salmon En Croûte**

with Tarragon Glazed Carrots, Hazelnut Winter Greens,  
Duck Fat Roasted Potatoes & Champagne Beurre Blanc

**Vegetarian Wellington**

with Tarragon Glazed Carrots, Hazelnut Winter Greens,  
Roast Potatoes & Cheese Sauce

**Guinness Chocolate Cake**

with Chantilly Cream and Prune Compote

**Selection of Sorbets**

**Selection of British Cheeses\***

with homemade chutney and crackers

*\*supplementary course £7.50*



**MENUS TO SHARE WITH YOUR WHOLE PARTY**

**THE JONES MEAT FEAST**

Our excellent Meat Feast is also available. Sharing platters of top quality cuts of steak and pork sourced from The Ginger Pig butcher, served with a selection of side dishes from our a la carte menu.

**£55.00**

**THE JONES CHRISTMAS MENU  
FAMILY STYLE**

No-pre order necessary! Want to avoid the hassle of collecting orders for your group? We can serve our entire menu as a family festive style sharing menu so that everyone gets to taste every dish.

**£37.50**

**All dietary requirements can be catered for individually on request**

**See next page for drinks & canapés**

Please call us on **0207 739 1740** or email **christmas@jonesfamilyproject.co.uk**  
for more information or to check availability

## CHRISTMAS WINE PACKAGES

### Partridge in a Pear Tree

Half bottle Chenin Blanc (SA) or  
Saint Chinian (Fr),  
schooner Jones Lager  
tea & coffee  
£17.50pp



### Turtle Doves

Half bottle Pinot Grigio (It) or  
Rioja (Sp), schooner Jones Lager  
tea & coffee  
£22.00pp

### Lords a Leaping

Half bottle Pouilly-Fuisse (Fr) or  
Brunello di Montalcino (It),  
schooner Jones Lager  
tea & coffee  
£30.00pp



## CHRISTMAS CANAPÉ MENU

### Land

Risotto Cakes  
*with almond pesto*  
Pumpkin & Ricotta Tarts  
*with honey*



### Sea

Cured Stonebass  
*with spring onion & chilli*  
Cajun Spiced Crab  
*with buttered radish*

### Field

Coronation Christmas Turkey  
*with minted yoghurt*  
Bacon Wrapped Prunes  
*with blue cheese*

**£14.50pp**

### Sweet

*£4 supplement*  
Guinness Chocolate Sponge Cake  
*with Chantilly Cream*  
Spiced Fruit Compote



**MAGNUMS OF PROSECCO FOR £55.00 THROUGHOUT DECEMBER**  
SUNDAY TO WEDNESDAY

## Please ask us about drinks party options & areas.

Call us on **0207 739 1740** or email [christmas@jonesfamilyproject.co.uk](mailto:christmas@jonesfamilyproject.co.uk)  
for more information on drinks party options and areas or to check  
that the date and time you are interested in is available.



### Terms & Conditions

1. A £10 deposit is required to secure any Christmas reservations. 2. A 50% deposit of the minimum spend is required to secure exclusive / private hire parties. 3. All deposits payable via bank transfer upon receipt of invoice. 4. Christmas deposits are non-refundable. 5. If you are unable to attend for any reason (including but not limited to strikes, severe weather, accidents, industrial action) then your booking will be treated as a cancellation and all payments will be retained. 6. All our prices are inclusive of VAT at the current rate. 7. A discretionary service charge of 12.5% is added to the final bill on the day of the event. 8. The booking time of your reservation is the time all guests must be seated. 9. All restaurant bookings are allocated to a 2.5 hour seated time which starts at your confirmed reservation time. 10. Menu content is correct at the time of going to print but may occasionally be subject to minor charges. 11. If a member of your party arrives late then they may be subject to the removal of one or more courses due to time constraints. There will be no reduction in pricing should this occur. 12. Reduction of four or more guests from initial reservations will incur full menu price fee. Amendments of less than four may incur £10pp fee. 13. No-shows will be charged the full menu price. 14. Booking an area in one of our bar spaces will act as a great base for your evening but we cannot guarantee to seat the whole party. 15. Access to some areas of our venue may be restricted in the event of a private function. 16. Any damage of property (including but not limited to furniture, fixtures & fittings caused by your guests at the host venue will be charged at the full replacement cost. 17. Management reserve the right to refuse admission in accordance with the current licensing laws. 18. Our maximum table size is 16. Larger groups will be split over adjacent tables.