



— *the* —
JONES FAMILY
 — *project* —



CHRISTMAS MENU 2018

£34.00 Sunday - Tuesday

£38.50 Wednesday - Saturday

book by 31th October for free prosecco on arrival



Roast Celeriac Soup
truffle & chestnut

Guinea Fowl

mushroom, burnt onion purée, croutons

House Cured Salmon

jalapeño mayo, citrus & dill



Turkey Parcel

turkey stuffed with porcini, lardo & pork, roast potatoes, tarragon carrots and winter greens with red wine gravy

Sirloin Steak*

roast potatoes, tarragon carrots and winter greens with red wine gravy

*£5 supplement

Sea Bream

cauliflower purée, samphire beurre blanc, tarragon carrots
roast potatoes and winter greens



Vegetarian Wellington

butternut squash, wild mushrooms and black cabbage, served with cauliflower purée, hazelnut, tarragon carrots, roast potatoes and winter greens

Trio of Christmas Desserts

coffee mille feuille, lemon tartlet, dark chocolate sorbet



Selection of British Cheeses*

a selection of 3 cheeses, pickled walnuts, artisan crackers

*supplementary course £7.50

MENUS TO SHARE WITH YOUR WHOLE PARTY

THE JONES MEAT FEAST

Our excellent Meat Feast is 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.

£38.50

Dietary requirements can be catered for individually on request

Drinks packages overleaf

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

An optional 12.5% service charge will be added to your bill. This is distributed in its entirety to the members of the team who prepare and serve your food and drinks

CHRISTMAS DRINKS PACKAGES

FESTIVE CANAPES

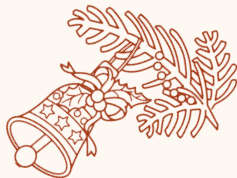
Partridge in a Pear Tree

half bottle Chenin Blanc (SA)
or Saint Chinian (Fr),
schooner Jones Lager
tea & coffee
18.00pp



Turtle Doves

half bottle Organic Sauvignon
Blanc (NZ) or Rioja (Sp),
schooner Jones Lager
tea & coffee
21.00pp



Lords a Leaping

half bottle Chablis (Fr) or
St Emilion Grand Cru (Fr),
schooner Jones Lager,
tea & coffee
£30.00pp



SEA

Oysters
lightly pickled, cucumber

Smoked Salmon
caviar, crème fraiche

FIELD

Ox Cheek
burnt apple

Chipolatas
bacon, apricot

LAND

Pecorino
truffle honey

Winter Soup
root vegetables, spices

£14.50pp

SWEET*

Mince Pies
warm, sugar dusting

Blackberry Tarts
vanilla cream
*£3.00pp Supplement



**SPEAK TO OUR WINE GUYS ABOUT OUR MAGNUMS AND
FINE & RARE TREATS**

Please ask us about drinks party options & areas.

Call us on **0207 739 1740** or email christmas@jonesfamilyproject.co.uk
for more information on drinks party options and areas or
to check the date 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.