



the **JONES FAMILY** *kitchen*



CHRISTMAS MENU 2026

£52.50 Sunday - Tuesday

£56.50 Wednesday - Saturday



Spiced Pumpkin Soup

crème fraîche, pumpkin seeds, croutons

Pork & Black Pudding Terrine

truffle brussels sprout salad, quince jam, sourdough

Mulled Wine Cured Trout

salmon caviar, roasted golden beetroot & blood
orange, soda bread



Turkey Steak

traditional pork & sage stuffing

herb roast potatoes, tarragon carrots and winter greens, pigs in blankets,
sloe gin cranberry sauce & turkey gravy

285g Sirloin Steak*

herb roast potatoes, tarragon carrots, winter greens,
pigs in blankets, spiced red cabbage, beef gravy

*£14.50 supplement

Pan-Fried Cod

crushed pickled potatoes, rainbow chard, preserved lemon

Vegan Wellington

roasted potatoes, winter greens, vegan gravy

**book by 31st
October for
free prosecco
on arrival**



Trio of Christmas Desserts

Chocolate & hazelnut tart, winter fruits ice cream, Christmas pudding cake



Selection of British Cheeses*

a selection of 3 cheeses, chutney, pickled walnuts, artisan crackers

*supplementary course £11.50



MENUS TO SHARE WITH YOUR WHOLE PARTY

THE JONES CHRISTMAS MEAT FEAST

For your main course enjoy our excellent
Meat Feast with sharing platters of Prime Rib,
Onglet and turkey.

Steaks sourced from The Ginger Pig butchers and
served with all the festive trimmings.

£80.00

Dietary requirements can be catered for individually on request

Drinks packages overleaf

Please call us on 020 3929 6000 or email bookbelgravia@jonesfamilykitchen.co.uk

for more information or to check availability

An optional 13.5% 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

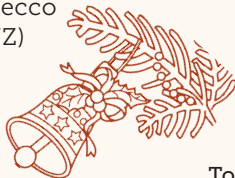
Pipers Piping

schooner Jones beer / gls of prosecco
half bottle Garnacha Blanca (Sp)
or St Chinian (Fr),
tea / coffee
£27.50pp



Partridge in a Pear Tree

schooner Jones beer / gls of prosecco
half bottle Sauvignon Blanc (NZ)
or Rioja (Sp),
tea / coffee
£35.50pp



Turtle Doves

schooner Jones beer / gls of prosecco
half bottle Soave (It)
or Crasto Superior (Pt),
tea / coffee
£43.50pp



Lords a Leaping

schooner Jones beer / gls of prosecco
half bottle Chablis 1er Cru (Fr) or
St Emilion Grand Cru (Fr),
tea / coffee
£59.50pp



FESTIVE CANAPES

SEA

Scallops
bisque

Smoked Salmon
pickled cucumber, lime
mayonnaise

FIELD

Smoked Coronation Chicken
crostini

Jones' Sliders
truffle mayonnaise



LAND

Beetroot Hummus
Greek yoghurt & crispy bread

Tomato & Cheese Risotto Cake
almond tomato pesto
£24.50pp

SWEET

£6.50pp Supplement
Mince Pie
sugar dusting

Triple Chocolate Brownie
salted caramel



Please ask us about our different areas.

Call us on 020 3929 6000 or email bookbelgravia@jonesfamilykitchen.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 £35pp 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 payment link/bacs. 4. Christmas deposits are non-refundable unless forced closure due to Covid-19. 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 13.5% 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 changes. 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 £35pp fee. 13. No-shows will be charged the full menu price. 14. 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. 15. Management reserve the right to refuse admission in accordance with the current licensing laws.