



## CHRISTMAS 2024

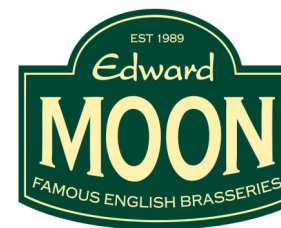


During the festive season we will be open as usual for lunch and dinner.

If you are looking for the office party, company dinner or just having an evening out with friends...we are all at your service to give you a great time!

Taking bookings now!

- To continue offering the very best in food and service, we ask that all parties pre-order their meals at least seven days in advance.
- Your booking will only be confirmed on receipt of a non-refundable deposit of £10 per person on a first come first served basis.
- A discretionary 10% service charge will be added to all parties of six or more which, should you feel the quality of service justifies, will go straight to your server.
- Please give us a call on 01789 267069 for more information or to book what will be a 'Wonderful Christmas Time'!
- **Food allergies & intolerances - Before ordering please speak to our staff about your requirements.**



# CHRISTMAS 2024

Available 3rd - 24th December 2024

9 Chapel Street, Stratford upon Avon, CV37 6EP

01789 267069

[contact@jonesdining.co.uk](mailto:contact@jonesdining.co.uk)



## LUNCH AND DINNER

2 Courses £28.95

3 Courses £37.95



**Winter Vegetable Soup** - A hearty warming soup finished with herb croutons and 'Le Pettit Croissant Bakery' bread ~  
**Chicken Liver & Brandy Parfait** - An original house recipe culminating in a flavoursome and sumptuous paté served with crisp bread and a red onion marmalade ~

**Our Best Prawn Cocktail** - Baby prawns and crayfish tails bound in spiced horseradish Marie Rose sauce ~  
**Salmon, Cod & Dill Fishcakes** - Our own fragrant recipe with a hint of lemon and a piquant tartare sauce

**Poached Pear & Stilton Salad** - A delicious Cropwell Bishop stilton and spiced poached pear salad with balsamic dressing ~

**Mushrooms on Toast** - Field mushrooms panfried in a moreish garlic herb butter sauce on toast, finished with rocket and parmesan shavings ~

\* \* \* \* \*

**Festive Roast Turkey** - With a sage and onion stuffing, Robbie's finest roast potatoes, pigs in blankets and a cranberry and Merlot pan gravy ~

**Slow Roast Belly of Cotswold Pork** - Our speciality pork infused with a hint of garlic and thyme, served with an apple and cinnamon compote, roast potatoes, a caramelised onion and sage red wine sauce and crispy crackling ~

**Roast Butternut Squash & Coconut Curry** - An absolute winner of a dish, served with a spinach, chick pea and coriander potato cake and finished with crumbled Welsh goat's cheese ~

**Edward Moon's Steak, Ale & Mushroom Pie** - Slowcooked until deliciously tender, topped with a light buttery puff pastry lid and served with thick cut chips

**Grilled Fillet of Hake** - Served with rosemary roasted new potatoes and an oak smoked Scotch salmon and dill cream sauce ~

**Panroasted Chicken Breast** - A panroasted supreme of plump chicken served with creamed potato and a wild mushroom, smoky bacon and shallot red wine sauce ~

**Chestnut, Mushroom & Tarragon Nut Roast** - With a sage and onion stuffing, Robbie's finest roast potatoes and a cranberry and Merlot pan gravy ~

All main courses are served with seasonal vegetables

\* \* \* \* \*

**Traditional Christmas Pudding** - With a brandy custard  
**Marbled White & Dark Chocolate Brownie** - With a rich chocolate sauce and vanilla ice cream ~

**Black Cherry Crème Brulee** - Served with homemade shortbread ~  
**Winterberry & Apple Crumble** - With custard ~

**English Cheese & Biscuits** - Served with crackers, celery and homemade red onion chutney ~

**Zesty Lemon Curd & Vanilla Cheesecake** - With vanilla ice cream

~ We can adapt these dishes to be gluten free

**FOOD ALLERGIES & INTOLERANCES**  
 Before ordering, please speak to our staff about your requirements

