

JONES WOOD FOUNDRY

A BRITISH FOOD DRIVEN PUB

Christmas Menu

ON ARRIVAL

TRADITIONAL MINCE PIES Served warm with brandy butter

APPETIZERS

CELERY ROOT & PARSNIP SOUP finished with black truffle & crouton

FOIE GRAS & CHICKEN LIVER PARFAIT grape chutney, cornichons, toasted brioche

CHRISTMAS SALAD medley of tender greens with candied walnuts, Granny smith apples, shaved Brussels sprouts, red cabbage & carrot crudites, black truffle dressing

WELSH RAREBIT ARANCINI crispy risotto balls, filled with welsh rarebit, sage tomato concasse

SMOKED SALMON capers, cornichon, hard boiled eggs, frisée & herb salad

MAIN COURSES

HERITAGE NY STATE ROASTED TURKEY

featuring sausage & sage stuffing, caramelized Brussels sprouts, roasted potatoes, honey-roasted carrots, chipolata sausage wrapped in bacon, served with natural gravy & cranberry sauce

FILET OF BEEF WELLINGTON* accompanied by red wine gravy, garlic creamed kale, and mashed potatoes

** Available by Preorder Only + \$20 sup*

ROASTED ATLANTIC SALMON fingerling Potato, poached leeks, Brown butter sauce with lemon & capers

BUTTERNUT SQUASH RAVIOLI smoked Pecorino, pearl onion rings, sage brown butter, spiced pepitas (V)

JWF BURGER stilton or cheddar, shaved red onions, lettuce, crispy bacon, pickles, triple-cooked chip

DESSERT

TRADITIONAL CHRISTMAS PUDDING vanilla rum sauce

STICKY TOFFEE PUDDING served warm with vanilla ice cream

BANOFFEE PIE finished with candied almonds & shaved dark chocolate

MARIANNE'S CHOCOLATE TART milk chocolate & hazelnut, vanilla cream

FUJI APPLE & CRANBERRY CRUMBLE vanilla ice cream

\$150 per person | \$46 per kid

[RESERVE YOUR TABLE](#)