

JONES & SONS WEDDING MENU

# Jones & Sons

[WWW.JONESANDSONSDALSTON.COM](http://WWW.JONESANDSONSDALSTON.COM)

# *BESPOKE MENU*

Jones & Sons: Providing Restaurant-Quality Dishes for Your Special Day

At Jones & Sons, we take pride in our ability to create high-quality, delicious meals in large quantities. Our team will freshly prepare your food on your wedding day and serve it to you and your guests with exceptional service. Whether you're looking for a traditional three-course meal or a more relaxed feasting-style dinner, we never compromise on quality.

Our pricing ranges from £42-£60 per head for a three-course meal, while canapés are priced at £2.50 per piece. We also offer evening bowl food and sliders for £5 per portion.



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# *Tasting Details*

## TASTING INFORMATION:

FOR YOUR INITIAL TASTING, WE KINDLY REQUEST THAT YOU SELECT THREE CANAPES, THREE STARTERS, THREE MAINS, TWO SIDES, TWO-THREE DESSERTS, AND TWO-THREE BOWL/SLIDERS.

IF YOU DESIRE A SECOND TASTING TO SAMPLE ADDITIONAL DISHES TO FACILITATE YOUR DECISION-MAKING PROCESS, WE CAN ARRANGE FOR ANOTHER HOUR-LONG APPOINTMENT AT A LATER DATE.

TASTINGS ARE AVAILABLE ON WEDNESDAYS AND THURSDAYS AT EITHER 6:00 P.M. OR 6:30 P.M.

DURING YOUR TASTING, WE WILL ALSO PROVIDE THE OPPORTUNITY TO SAMPLE VARIOUS WINES AND COCKTAILS TO ASSIST IN YOUR BEVERAGE SELECTIONS FOR THE WEDDING.



## MEAT

DUCK CROQUETTES, PLUM SAUCE,  
SPRING ONION, PICKLED CUCUMBER

BEEF CARPACCIO, WILD ROCKET,  
PARMESAN

PORK & PISTACHIO TERRINE,  
APRICOT, BRIOCHE

CUMBRIAN AIR CURED HAM,  
CHARGRILLED PEACH, TRUFFLE  
HONEY, RICOTTA

WAGYU BEEF TARTARE, CONFIT EGG  
YOLK, PONZU, SESAME CRUMB

CHICKEN LIVER PARFAIT, RHUBARB  
JELLY, BACON CRISP, BRIOCHE

CRISPY PANCETTA, ASPARAGUS,  
POACHED EGG, HOLLANDAISE



# STARTERS



## FISH

PRAWN COCKTAIL, ICEBERG, MARIE  
ROSE, CHERRY TOMATO, LEMON

SEABASS CARPACCIO, LIME &  
JALAPENO, PICKLED RED ONION, THAI  
BASIL

TORCHED MACKEREL, SMOKED  
MELON, KOHLRABI, POMMERY

SEABASS CEVICHE, RED ONION, LIME

SEABREAM CEVICHE, SWEET POTATO  
PLANTAIN

MAPLE GLAZED SCALLOPS, CHESTNUT  
CREAM, GRANNY SMITH, PARSNIP  
CRISPS

SEARED SCALLOPS, OYSTER  
EMULSION, GRANNY SMITH, CAVIAR

LOBSTER & CRAB MACARONI CHEESE

## VEGGIE/VEGAN

BURRATA, FIG, SMOKED TOMATOES,  
PICKLED SHALLOTS, SOURDOUGH (V)

ASPARAGUS, POACHED EGG,  
HOLLANDAISE (V)

STRACCIATELLA, CITRUS, FENNEL, MINT,  
RYE CRISPS (V)

LIGHTLY BATTERED COURGETTE  
FLOWER, GOATS CURD, HONEY,  
TOMATO CONCASSE (V)

HERITAGE TOMATO PANZANELLA,  
ROMESCO (VG)

WHITE & GREEN ASPARAGUS, SMOKED  
ALMONDS, WILD GARLIC PESO (VG)

CRISPY MISO AUBERGINE, PICKLED  
DAIKON, SESAME (VG)

CHARGRILLED PEACH PANZANELLA,  
ROMESCO, SMOKED ALMONDS (VG)





## MEAT

- RIB EYE, WATERCRESS, PEPPERCORN OR  
BEARNAISE
- RIB EYE, SEASONAL ALLIUMS. CHIMICHURRI
- BEEF WELLINGTON, OXTAIL JUS
- LAMB CUTLETS, WILD GARLIC, GOATS CURD,  
RADISH
- WELSH LAMB RUMP. HERITAGE CARROTS,  
GOATS CURD, ROSEMARY JUS
- SLOW COOKED GINGER & SOY SHORT RIB,  
BRAISED DAIKON, TEMPURA SPRING ONION
- SLOW COOKED SHORT RIB, WATERCRESS,  
HORSERADISH CREAM
- VENISON HAUNCH, TRUFFLED CELERIAC,  
DAMSON JUS, BABY GEM
- IBERICO PORK SHOULDER, CHIMICHURRI,  
SMOKED TOMATOES, ALLIUMS
- CORN FED CHICKEN SUPREME, QUAIL EGG,  
SOUR CREAM, BACON CRUMB, GRILLED BABY  
GEM
- CORN FED CHICKEN SUPREME, CONFIT THIGH,  
MOREL CREAM



## FISH

- HONEY MISO COD, CLAM DASHI,  
SMOKED LEEK, CUCUMBER, SHISO
- COD LOIN, CLAMS, SAMPHIRE, LEMON  
PAN FRIED COD, TARTARE SAUCE,  
SPINACH
- SEARED SALMON, ORANGE, FENNEL,  
MINT
- MONKFISH, BEARNAISE, SEA HERBS  
CHARGRILLED MONKFISH, CELERIAC,  
CRÈME FRAICHE, WILD MUSHROOM
- SEA BREAM, SEASONAL ALLIUMS
- SEA BASS, CHILLI, GARLIC,  
ANCHOVIES, CAPERS
- LEMON SOLE, SHRIMP BUTTER,  
CAPERS, BURNT LEMON

## VEGGIE/VEGAN

- TRUFFLE & PARMESAN POLENTA,  
ARTICHOKE, CRISPY KALE (V) VEGAN  
AVAILABLE
- PEARL BARLEY RISOTTO, WHITE  
ASPARAGUS, TOASTED ALMONDS,  
LEMON (V) VEGAN AVAILABLE
- SQUASH & CELERIAC GRATIN,  
BEETROOT, WATERLOO SOFT, PARSNIP  
CRISP (V)
- ROSCOFF ONION TART TATIN, GOATS  
CURD, WATERCRESS (V)
- PAN FRIED GNOCCHI, WILD ROCKET,  
SAGE, TALEGGIO (V)
- GNOCCHI, CHAMPAGNE, BUTTERNUT  
SQUASH, SAGE (VG)
- ROASTED AUBERGINE, ROMESCO,  
TEMPURA SPRING ONION, SMOKED  
ALMOND GRANOLA (VG)





# SIDES



BLACK GARLIC MASH (V)  
TRUFFLE DAUPHINOISE (V)  
NEW POTATOES, GARLIC, CAPERS (VG)  
TRUFFLE FIRES (V)  
ROSEMARY FRIES (VG)  
TRIPLE COOKED CHIPS (VG)  
COMTE MACARONI CHEESE, HERB CRUMB (V)  
CAVELO NERO, HAZELNUT PESTO (V)  
CHARRED HISPI. CHILLI BUTTER, SMOKED ALMONDS, HUNG YOGURT (V)  
TENDERSTEM BROCCOLI, CHILLI & GARLIC (VG)  
TENDERTSTEM BROCCOLI (VG)  
CREAMED SPINACH (V)  
HERITAGE TOMATOES, BASIL (VG)  
WILD ROCKET, PARMESAN, ARTICHOKE, BALSAMIC (V)  
CAESAR SALAD





# DESSERTS



STICKY TOFFEE PUDDING, CLOTTED CREAM (V)

SPICED PEAR & BLACKBERRY CRUMBLE, BRANDY CUSTARD (V)

TREACLE TART, CLOTTED CREAM (V)

DARK CHOCOLATE & COFFEE MOUSSE, TOASTED WHITE CHOCOLATE, PRALINE CRUMB (V)

CUSTARD TART, BLACKBERRIES (V)

BRITISH CHEESE, ONION JAM, CRACKERS (V)

TART TATIN, CLOTTED CREAM (V)

TORCHED LEMON TART, RASPBERRIES, CRÈME FRAICHE (V)

CHOCOLATE TORTE, BLACKBERRY CHANTILLY, WHITE CHOCOLATE CRUMB (V)

ETON MESS, STRAWBERRY, CHANTILLY (V)

CHOCOLATE COFFEE TORTE, AMARETTI CREAM, CANDIED HAZELNUTS (V)

TORCHED LEMON TART, RHUBARB, CRÈME FRAICHE (V)

RUM CARAMEL PINEAPPLE, PISTACHIO, COCONUT CHANTILLY (VG)

CRÈME BRULÉ, MADAGASCAN VANILLA (V)





# CANAPES

## MEAT

CRISPY LAMB BELLY, SMOKED  
AUBERGINE, HUNG YOGURT

DUCK CROQUETTES, PLUM SAUCE,  
SPRING ONION, PICKLED CUCUMBER

HEREFORSHIRE RIB EYE, CHIP,  
BERNAISE

KOREAN PORK BELLY, KIMCHI,  
CRACKLING

CHICKEN LIVER PARFAIT, CHOUX  
BUN, TRUFFLE

CRISPY HAM HOCK, PEA KETCHUP

IBERICO HAM, PEACH, BUFFALO  
RICOTTA, CROUTE



## FISH

SMOKED HADDOCK CRUOQETTE,  
TARTARE, TROUT ROE

SMOKED SALMON, QUAIL EGG,  
HOLLANDAISE, BLINI

HOME CURED SALMON, CAPERS,  
CHERVIL MAYO, CROUTE

CITRUS CURED SCALLOP, CAVIAR,  
CRÈME FRAICHE BLINI

SEABASS CEVICHE, CRISPY TORTILLA

CRAB BENEDICT, QUAIL EGG,  
HOLLANDAISE, BLINI

SMOKED SALMON, CREAM CHEESE,  
SALMON ROE, BLINI

TORCHED MACKEREL, SHAVED APPLE,  
KOHLRABI

## VEGGIE/VEGAN

MONTGOMERY CHEDDAR BEIGNET,  
QUINCE

GOATS CHEESE, PISTACHIO, BEETROOT  
(V)

CRIPSY TRUFFLE MAC & CHEESE (V)

BRUSCHETTA PANZANELLA (VG)

MUSHROOM & CHESTNUT PATE,  
CRANBERRY, CROUTE (VG)

HERITAGE TOMATO, BLACK OLIVE  
TAPENEANDE, CROUTE (VG)

ASPARAGUS TIP, PESTO (V)

RAINBOW RADISH, RED PEPPER HUMMUS  
(VG)





# BOWL FOOD & SLIDERS

## BOWL FOOD

DUCK CROQUETTES, PLUM SAUCE,  
SPRING ONION, PICKLED  
CUCUMBER

KOREAN CHICKEN, KIMCHI, BLACK  
SESAME

LAMB CUTLET, GOATS CURD, MINT  
GREMOLATA

LAMB SKEWER, CHILLI SAUCE  
CHICKEN WINGS, BUFFALO SAUCE



## BOWL FOOD

CRISPY MISO AUBERGINE, PICKLED  
DAIKON, SESAME (VG)

JACKFRUIT WINGS, BUFFALO SAUCE

BURRATA, CITRUS, FENNEL (V)

HERITAGE TOMATO, ROMESCO,  
SMOKED ALMONDS (VG)

FALAFEL, HUMMUS, PITTA (VG)

CRISPY TRUFFLE MAC & CHEESE BITES

COMTE MAC & CHEESE, HERB CRUMB

FISH & CHIPS, MUSHY PEAS, TARTARE  
TRUFFLE FRIES, PARMESAN (V)

TRIPLE COOKED CHIPS (V)

TRIPLE COOKED SWEET POTATO  
FRIES, CASHEW AILOI



## SLIDERS

CRISPY COD, TARTARE

AUBERGINE, GOATS CHEESE (V)

BEYOND BURGER, VEGAN MAYO, VEGAN  
CHEESE, PICKLE (VG)

HEREFORDSHIRE BEEF BURGER,  
CHEDDAR, PICKLE

BUTTERMILK CHICKEN, BUFFALO SAUCE

GRILLED HALLOUMI, HARRISA MAYO (V)

SPICED LAMB, TZATIKI

BATTERED SOFT SHELL CRAB,  
AVOCADO, HARRISA MAYO

