



LE PONT DE LA TOUR

GROUP MENUS

please choose your preferred group menu from the below options

- ❖ Items subject to change at short notice due to availability and seasonality
- ❖ Parties of up to 16 guests should select one of the below group menus to be offered to all guests on the day of the booking (vegetarian menu is available on request)
- ❖ Parties of 17 & above should select one of the below group menus and from that menu select one starter, one main course and one dessert for the entire group – an advance pre order is available for a maximum of 26 guests and must include an appropriate table plan (please request a template)
- ❖ Dietary requirements will always be catered for separately, please advise beforehand.
- ❖ All prices are inclusive of VAT and exclusive of service at 12.5%

LE PONT MENU

LUNCH £35.00 PER PERSON
DINNER £45.00 PER PERSON

SLOW ROASTED BEETROOT, heritage tomatoes, warm goats' cheese, basil pesto (v)
TERRINE OF HAM HOCK, celeriac remoulade
BUTTERNUT SQUASH velouté (v)

BREAST OF DUCK, savoy cabbage, fennel, fig, spiced jus
ROASTED COD, braised gem, pink fir potatoes, caper emulsion
BREAST OF GUINEA-FOWL, lentils du puy, mushrooms, Madeira sauce

RUM BABA, vanilla custard, clementines
FIGS, almond ice-cream, hazelnut crumble
CHOCOLATE FONDANT, poached pear, cardamom ice-cream

PRESTIGE MENU

LUNCH & DINNER £58.00 PER PERSON

TERRINE OF FOIE GRAS, fig compote, sourdough
SMOKED SALMON, Cornish crab, radishes, Aquitaine caviar
ARTICHOKE AND POTATO SALAD, truffle dressing, shaved comté cheese

BREAST OF DUCK, savoy cabbage, celeriac, fig, spiced jus
BEEF RIBEYE, glazed turnips, creamed wild mushrooms, red wine sauce
ROASTED MONKFISH, braised lentils, fennel, bouillabaisse sauce

CHOCOLATE FONDANT, poached pear, cardamom ice-cream
CARAMALISED PLUM, puff pastry, hazelnut ice-cream
WALNUT BISCUIT, chestnut cream, pear, caramel ice-cream



LE PONT DE LA TOUR

SAMPLE TASTING MENU

❖ Items subject to change at short notice, due to availability and seasonality

Head Chef Frederick Forster has devised a tasting menu to reflect the very best seasonal produce available and to give our guests a great dining experience. Our Head Sommelier has paired some fabulous wines from our extensive Cellar to create an optional extra package designed to make your dining experience that little bit more special with half a glass of wine to match each course

BABY BEETROOTS, HERITAGE TOMATOES, warm goat's cheese, basil dressing, nasturtium

2015 Riesling 'Rebhuhn', Weingut Aldinger, Wurttemberg, Germany (125ml)

SEARED DUCK FOIE GRAS, caramelised plum, puffed wild rice

2009 Zinfandel 'Ciapusci Vineyard', Edmeades, Mendocino Ridge, U.S.A (125ml)

SAUTÉD HALIBUT, cockles ragout, marsh samphire, Aquitaine caviar

2014 Ribeiro, Bodegas Sameiras, Galicia, Spain (125ml)

CANNON OF LAMB, Provençal vegetables, herb gnocchi, basil pesto

2013 Chianti Classico 'Le Corti', Principe Corsini, Tuscany, Italy (125ml)

SELECTION OF CHEESES

NV Malbec, Familia Zuccardi 'Malamado', Mendoza, Argentina (75ml)

OPERA CAKE, praline cream

2014 Banyuls, Domaine De La Rectorie 'Cuvée Parcé Frères', Roussillon, France (75ml)

£75.00 per person

£45.00 per person for the wine pairing



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Canapés Menu

SAVOURY

£9.00 for any 3 canapés per person

£14.00 for any 5 canapés per person

£22.00 for any 8 canapés per person

Fish/shellfish

Rillettes of salmon, caviar and Dill (cold)

Tuna tartare, lime, sesame and cucumber (cold)

Crab, crème fraîche, Yukon gold blinis (cold)

Salt cod beignet, saffron aioli (hot)

Smoked haddock tart, citrus sabayon (hot)

Meat

Ballantine of foie Gras (cold)

Smoked ham hock terrine, quince jelly (cold)

Duck a l'orange and cucumber cup (cold)

Chicken satay and spring onions (hot)

Mini sausages, mustard and honey (hot)

Vegetarian

Celeriac Arrancini, with truffle emulsion (hot)

Roquefort mousse, Comte short bread (hot)

Avocado and black quinoa puff (cold)

DESSERT

£5.00 per canapé per person

Mini eclairs- chocolate/coffee

Chestnut tartlets

Rum baba, vanilla Chantilly

Chocolate parfait, prune and Armagnac

Soft meringue, praline cream

Lemon tart

70% chocolate brownie

- ❖ All canapés are individual bite size
- ❖ Please select from the options above and let us know your choices one week beforehand
- ❖ Please advise of any dietary requirements