



FESTIVE SEASON 2013



Le Pont de la Tour combines traditional yet innovative French cuisine, knowledgeable and friendly staff, thoughtful design that evokes the Parisian chic of the 1930s and glamorous views of the City and Tower Bridge.



From a family celebration to a birthday party or informal corporate dinner, the elegant surroundings and magnificent river views of Le Pont de la Tour offer a unique venue for group dining either in our Restaurant or Bar & Grill. We are open for lunch and dinner seven days a week and our dedicated event manager will look after your every need. We are able to accommodate groups of up to 16 on one table. Larger groups will be seated on separate tables close to each other.

Executive Head Chef Tom Cook has created the perfect menu for the Festive Season and our award-winning sommelier team will be happy to assist you in picking the perfect wines to match.

R e s t a u r a n t



B a r & G r i l l





PRIVATE DINING

Salon Privé



Wine Cellar



The Salon Privé lies at the far end of the main restaurant accessed via the Wine Cellar; a wall of glass divides the two spaces with an impressive display of wines from around the world. This exclusive private dining room can seat a maximum of 20 guests for lunch or dinner, 7 days a week. The room is fitted with air conditioning.

The Semi Private Wine Cellar is the perfect venue for someone looking for something out of the ordinary. Surrounded by wine racks of the finest bottles of wine, you can enjoy both the buzz of the main restaurant and the exclusivity of this semi-private dining room. Two large rustic wooden tables are placed in the Wine Cellar, seating up to 24 comfortably. Please be aware that the Wine Shop remains open until 8.00.

Please note that during the festive season for both the Salon Privé and the Semi Private Wine Cellar we kindly ask for a minimum spend of £1,000 for dinner only, which includes VAT and excludes service at 12.5%

Should you have any queries or would like to discuss your function in more detail, please do not hesitate to contact : Ana Afonso on 0207 940 1833 or by email at anaa@danddlondon.com



Festive Season Menu
25th Nov – 30th Dec 2013
(Except on 25th Dec)

Items are subject to change with short notice due to seasonality and availability of ingredients

Parties up to 12 guests can order from the full menu with a choice
Parties of 13 and above should select one starter, one main course and one dessert for the entire party or send us through a pre order with appropriate table plan a week before.
Dietary requirements will be catered for separately. Please advise by email beforehand.

TIAN OF SMOKED SALMON AND TROUT, caviar crème fraiche, herb salad, lemon dressing

PHEASANT TERRINE, pickled vegetables, watercress, petit brioche

BUTTERNUT SOUP, cep raviolo, peanut oil

CONFIT PORK BELLY, black pudding, braised lentils, apple sauce

ROAST BLACKWELL'S FARM GOOSE, braised red cabbage, buttered sprouts, game chips, red wine jus

PAN FRIED COD, wilted spinach, truffle gnocchi, butter sauce

ROASTED VENISON, salsify, savoy cabbage, sauce poivrade

TRUFFLE, CELERIAC AND CHESTNUT PITHIVIER, roasted shallots, wild mushroom sauce

Classic Christmas pudding, cognac crème anglaise

Valrhona white chocolate & praline bûche de Noël

Ginger pannacotta, spiced poached pear, gingerbread crumble

TEA, COFFEE & Petit Fours

Lunch	3 courses	£45.00
Dinner	3 courses	£60.00
	4 courses	£70.00

EXTRAS

Side Orders, £4.00 per serving – Haricots verts, leaf spinach, pommes purée, salade verte

Mince Pie and Crackers – Price TBC

All prices are inclusive of V.A.T and exclusive of service at 12.5%

Le Pont de la Tour is closed on the following dates:

Lunch 27, 31 December & 3 January

Dinner 25th & 29th December

All day 26 December, 1 & 2 January



Canapé Menu

Savoury canapés	Price per canapé
Pork rilette	£3.00
Smoked salmon, shallot, parsley and caper cone	£3.00
Foie gras mousse	£4.00
Tuna with a honey and mustard glaze	£4.00
Seared scallop and black pudding	£5.00
Deep fried bocconcini	£4.00
Tartiflette	£3.00
Chili and garlic prawns	£5.00
Oyster champagne & cucumber	£4.00
Rare seared beef, beetroot and wasabi	£4.00
Carpaccio of tuna, enoki, soy & mirin	£4.00
Pissaladière (onion Tart)	£3.00
Chicken satay	£4.00
Dessert canapés	
Chocolate & rum truffles	£4.00
Lemon meringue tartlet	£3.00
Caramel & pecan tartlet	£3.00
Petit cupcakes	£3.00
Hot chocolate shots	£4.00
Crème brûlée	£3.00
Pistachio & almond baklava	£3.00
Chocolate beetroot cake	£3.00
Coconut sago, lemon curd, oat crumb & coconut foam	£4.00

Items are subject to change

Please advise of any dietary requirements prior to the event.



Wine Tastings Experiences

Please note that all tastings need to start at 6pm

Our Sommelier Team will guide you and your guests through a tasting which can be bespoke to your specific requirements and expert level.

Wine tastings can take place as stand alone events or prior to a dinner or a standing reception with either canapés or food platters.

All tastings can be tailored around your specific requirements and expert knowledge of your group. Some suggestions are as follows:

- General tasting
- A blind tasting
- Informal tasting
- Professional
- An interactive quiz

Pre dinner wine experience:

Perfect pre dinner experience any of the above tastings with 4 bottles including one sparkling. A great opportunity to select the best wines to accompany your meal. £35.00 per person for half an hour with a maximum of 20 attendants.

Introduction to a region, country or grape:

Tasting of 6 wines, with all the techniques and tips to describe, smell and taste wines, focused around a pre chosen region, country or grape. £50.00 per person for forty five minutes with a maximum of 20 attendants.

Fine Wine tasting :

Tasting of 6 bottles of wine celebrating Le Pont de la Tours extensive offering of fine wines, a real treat for wine lovers.

From £60.00 per person depending on quality and country one hour with a maximum of 20 attendants.

