



36d SHAD THAMES BUTLER'S WHARF LONDON SE1 2YE
TELEPHONE 020 7940 1833
[HTTP://WWW.LEPONTDELATOUR.CO.UK/PRIVATE-DINING-AND-EVENTS/](http://www.lepontdelatour.co.uk/private-dining-and-events/)

Menu Selection

Menu A

SALAD of ARTICHOKE, wild MUSHROOM, POACHED EGG
CLASSIC CRAYFISH COCKTAIL
POTATO AND CEP SOUP WITH CROUTONS

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ROAST CORNISH COD, A LA BORDELAISE, PARSLEY POMME PURÉE, RED WINE SAUCE
BRAISED pork belly A LA NORMANDE, CARAMELISED APPLE AND AGEN PRUNE
CASSOLET of GAME « EN FEUILLETÉE », SHALLOT, JUNIPER AND MADEIRA, POMMES PUREE

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VANILLA CRÈME BRÛLÉE
AUTUMN BERRY AND BRAMBLE TRIFLE
LEMON TART, RASPBERRY COULIS

£35.00 per person lunch

£45.00 per person dinner

Menu B

LOBSTER BISQUE, FENNEL AND DILL
OAK SMOKED SALMON, POTATO & CHIVE SALAD, CAPER BERRIES
SMOKED DUCK, PICKLED WILD MUSHROOMS, HERB LEAF SALAD

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FILLET of LOCH DUART SALMON, SPINACH, LOBSTER VELOUTÉ
AGED BUTCHER'S STEAK, POMMES FRITES, SAUCE BÉARNAISE
GRILLED 12oz LEMON SOLE ON THE BONE, CAPERS, BEURRE NOISETTE

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VALRHONA DARK CHOCOLATE TART, POURING CREAM
VANILLA PANNACOTTA, SPICED PINEAPPLE, COCONUT TUILLE
GRIOTTINE CRÈME BRÛLÉE, PISTACHIO & ALMOND TUILLE

£40.00 per person lunch

£49.50 per person dinner

Menu C

FOIE GRAS AND CONFIT DUCK TERRINE, QUINCE CHUTNEY, SOUR DOUGH TOAST
SOLE AND SCALLOP MOUSSELINE, CHIVE BEURRE BLANC
GLOBE ARTICHOKE HEART, WILD MUSHROOM DUXELLE, FREE RANGE EGG, SAUCE HOLLANDAISE

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TENDERLOIN of BERKSHIRE PORK, A LA NORMANDE, CARAMELISED APPLE AND AGEN PRUNE
SEARED STONE BASS, RAGOUT of HARICOT BLANC, CHILLI AND SAMPHIRE
AGED BEEF FILLET, POMMES DAUPHINOISE, WILTED SPINACH, RED WINE JUS

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GATEAU OPERA
PEAR TART TATIN, CRÈME FRAÎCHE
LEMON TART, RASPBERRY SORBET

£45.00 per person lunch

£55.00 per person dinner



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Tasting Menu

Executive head chef Lee Bennett has devised a tasting menu to reflect the very best seasonal produce available and gives guests the ultimate dining experience from his exquisite menu.

Our Head Sommelier Nicolas Clerc has paired some fabulous wines from our extensive Cellar which is 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.

Lobster bisque & crab cocktail
Adoro Sauvignon blanc, South Africa 2008

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Foie gras & confit duck terrine, pickled baby onions
Riesing Kabinett, August Kessler, Rheingau 2009

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Seared red mullet, courgette farcie, aubergine puree
Blaufrankisch, Kirnbauer, Austria, 2009

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Rack and shoulder of highland lamb, basil crushed potatoes, glazed baby onions, olive jus
Saint-Joseph, Cote Sainte-Epine 2006

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Cheese
Tawny Port, Warres 10 years

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Valrhona dark chocolate & brandy soaked cherry mousse, vanilla Chantilly
Moscato Rosa, Prato delle rose 2008

£60.00 per person 6-course tasting menu
£98.00 per person to include matching wine

Canapé Menu

Savoury Canapes	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
Chilli 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
Pissaladerie (onion Tart)	£3.00
Chicken satay	£4.00



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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
Creme Brulee	£3.00
Pistachio & almond Baklava	£3.00
Chocolate beetroot cake	£3.00
Coconut sago, lemon curd, oat crumb & coconut foam.	£4.00

A choice of up to 5 canapés may be selected

Optional extras:

Plateau de fruits de mer

West Mersea rock oysters, King prawns,
Cherrystone clams, Cornish Crab, cockles, Brown shrimps, Whelks, Winkles,
Mayonnaise, lemon, shallot vinegar, rye bread
Serves 3-4 pax as a grazing platter
£40.00 per serving

Charcuterie platters £15.00 per platter

Pre dinner Canapés from £2.00 per bite

Cheese selection £8.00 per person

Selection of Tea & Coffees and Petit Fours £4.50 per person

Side Orders

£4.00 per serving

Haricots verts, leaf spinach, pommes purée, salade verte

(available on request on the evening or to pre order for your guests)

Sample Vegetarian Menu

Starter:

Globe artichoke, wild mushroom duxelle, free range egg, sauce hollandaise

Main course:

Potato gnocchi, Jerusalem artichoke, hazelnuts and parmesan, herb and truffle salad

All prices are inclusive of V.A.T at 20%

A non discretionary 12.5% service charge will be added to your bill

Please note : Items are subject to change

**Parties up to 20 guests may have the full menu selection of either A or B or C
Parties of 21 and above may select one starter, one main courses and one dessert**

Please advise of any dietary requirements prior to the event



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Wine Tastings Experiences

Hosted by Nicolas Clerc, 2007 "UK SOMMELIER OF THE YEAR" RUIPART COMPETITION

Our Wine Manager Nicolas Clerc, UK Sommelier of the Year 2007 and the winner of Best Wine List and Sommelier of the year at the Tatler Restaurant Awards 2010 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.

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 of one hour with a maximum of 20 attendants.

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 and hour to forty-five minutes with a maximum of 35 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.

The above tasting 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



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Terms and Conditions

1) Confirmation of booking

Bookings will only be regarded as confirmed upon receipt of signed terms, credit card guarantee and a £30.00 per person deposit . Should a minimum spend or room hire apply, the full minimum spend or room hire charge will be required as a deposit to confirm the reservation.

2) Cancellations

In the unfortunate circumstances that the Client has to cancel the confirmed booking at any time prior to the event the following conditions apply:

28 + days in advance the deposit will be refunded.

15-28 days in advance the deposit will not be deducted but will be transferable to another date within 3 months of the original booking. If another date cannot be found the deposit will be kept.

0-14 days in advance, the deposit will be charged.

48 hours the full menu price will be charged per person

In the event of a cancellation by the customer where Le Pont de la Tour has made arrangements for entertainment, equipment or otherwise all cancellation charges by outside contractors will be met by the customer.

3) Final numbers

We ask that final numbers be received no later than 48 hours in advance of your event. In the event that numbers are less than originally stated the last confirmed numbers will be charged, as produce will have been purchased.

4) Final Payment

We will require you to settle the bill in full at the end of your event. We are not able to offer account facilities.

5) Menu & Wine Selection

We ask for numbers above 20 that a set menu should be chosen from the recommended selection 14 days in advance. Special dietary requirements will be accommodated by prior arrangement.

Parties in excess of 12 guests are requested to select their wines before the function date in order to ensure that the correct vintage and quantities are stocked.

Please be aware that occasionally certain dishes and wines become unavailable at short notice due to difficulties of supply. In addition, the quality of produce delivered to us may not meet the approval of our Head Chef. In this event we will endeavor to provide you with a suitable alternative.

6) Other

The host assumes responsibility for any and all damages caused by themselves or their guests.

Only food or wines supplied by Le Pont de la Tour are permitted for consumption on our premises.

20% VAT is included in all prices.

12.5% discretionary service charge will be added to your bill.

Where a minimum spend applies this is exclusive of service at 12.5%.

In order to confirm your reservation and acknowledge that you understand and accept the above Terms & Conditions, please sign below.

Signed.....Date.....