



## 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**

SALAD OF BABY LEEKS, egg mimosa dressing, capers and truffle  
MARINATED TOMATO, San Daniele ham, watercress and warm goats' cheese  
VELOUTÉ OF HARICOT BEANS with broad beans and peas (v)

HONEY GLAZED PORK BELLY, potato purée, grilled leeks, Madeira and white currants  
HERB CRUSTED COD, pistou of vegetables, nage sauce\*  
BREAST OF CORN-FED CHICKEN, mushroom and pea fricassee, supreme sauce

CHILLED CONSOMMÉ of seasonal fruits  
CHERRY TART, chocolate ganache  
APPLE TATIN, vanilla ice-cream with cardamom

#### PRESTIGE MENU

**LUNCH & DINNER £58.00 PER PERSON**

WHITE ASPARAGUS, confit duck salad, baby leaves  
TERRINE OF FOIE-GRAS, spiced pineapple compote  
HOME CURED SALMON, white crab meat, pea and lemon dressing

BEEF RIBEYE, mushroom a la crème, baby artichokes, broad bean, red wine sauce  
HERB CRUSTED LOIN OF LAMB, Provençale vegetables, rosemary jus  
POACHED MONKFISH, baby gem, spiced cauliflower and bouillabaisse sauce

LEMON TART, raspberry ice-cream  
PASSION FRUIT AND MANGO PARFAIT, chocolate cream and peanuts  
POACHED PEACH, CINNAMON CRUMBLE, hazelnut 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

#### **GREEN ASPARAGUS, CURED SALMON, egg dressing , baby leaves**

*2014 Soave, Latium Morini, Veneto, Italy (125ml)*

#### **TERRINE OF FOIE-GRAS, spiced pineapple compote**

*2014 IGP Collines Rhodaniennes, Louis Cheze 'Marsanne', Rhône Valley, France (125ml)*

#### **POACHED MONKFISH, baby gem, spiced cauliflower and bouillabaisse sauce**

*2014 Jurançon Sec, Clos Lapeyre, South-West, France (125ml)*

#### **HERB CRUSTED LOIN OF LAMB, Provençale vegetables, rosemary jus**

*2012 Priorat, Franck Massard 'Humilitat, Priorat, Spain (125ml)*

#### **SELECTION OF CHEESES**

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

#### **ROASTED APRICOT, SESAME NOUGATINE, vanilla and cardamom ice-cream**

*2012 Pinot Gris, Mount Difficulty 'Mansons Farm', Central Otago, New Zealand (75ml)*

**£75.00 per person**

**£120.00 per person including matching wines**



## LE PONT DE LA TOUR

### 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

Blini, smoked salmon and caviar (cold)

Seared tuna, charred aubergines (cold)

Rock oyster and cucumber (cold)

Salt cod beignet, saffron aioli (hot)

Prawn and chilli roll, mango and coriander (hot)

#### Meat

Ballontine of foie Gras (cold)

Beef tartar (cold)

Chicken satay and spring onions (hot)

Pork rillettes crispy roll, chilli and caper dressing (hot)

Mini sausages, mustard and honey (hot)

#### Vegetarian

Provençal vegetable and goat cheese tart (hot)

Cauliflower croquant, cheese fondue (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