❖ Items subject to change at short notice due to availability and seasonality
❖ **Parties of up to 12 guests will be able to order from the 2017 Festive Menu on the day**
❖ **Parties between 13 and 20 guests must send through an individual pre order alongside a table plan for the entire group** (please request a template table plan)
❖ **Parties above 21 guests must select one starter, one main course and one dessert for the entire group, with dietary requirements catered for separately** (please advise beforehand)
❖ All prices are inclusive of VAT and exclusive of service at 12.5%

HAM HOCK TERRINE, winter chutney, sourdough

CURED SALMON, smoked cream cheese, pickled cucumber

BEETROOT SALAD, goat's cheese foam, beetroot gel (v)

***

CORNISH LINE CAUGHT COD, leeks and mussels, curry velouté, brioche crumb

BALLOTINE OF TURKEY, wild mushroom, fondante potatoes, Madeira sauce

FREGOLA RISOTTO, comté, wild rocket, trompette (v)

***

SELECTION OF ARTISAN CHEESE **£8.00 supplement per person**

***

CHOCOLATE and eggnog delight

GINGER CRÈME BRULEE, pear compote

RHUM GENOISE, raisin jelly, Christmas pudding foam

***

TEA, COFFEE, mince pies

LUNCH	3 courses	£45.00
DINNER	3 courses	£60.00

EXTRAS: Side Orders, £4.50 per serving
Christmas Crackers – £2.50 per cracker

Le Pont de la Tour is closed on the following dates:
Lunch 31st December 2017 **Dinner** 25th December 2017 **All day** 1st January 2018

LE PONT DE LA TOUR

Canapés Menu

£9.00 for any 3 canapés per person
£14.00 for any 5 canapés per person
£22.00 for any 8 canapés per person

SAVOURY

Fish/shellfish
Cured salmon, pickled cucumber, smoked cream cheese
Salt cod beignet, tartare sauce
Crab salad on toast, confit lemon

Meat
Ham hock and pig trotter croquette
Buttermilk fried chicken
Mini cheeseburger

Vegetarian
Black truffle arancini
Tomato tart, goat's cheese
Cauliflower tempura, curry mayonnaise

DESSERT

Raspberry chocolate
Selection of macarons

❖ 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