



LE PONT DE LA TOUR
FESTIVE SEASON MENU 19th Nov – 24th Dec 2018

- ❖ 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 2018 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%

FESTIVE MENU

LUNCH: £45.00 PER PERSON

DINNER: £60.00 PER PERSON

HAM HOCK TERRINE, winter chutney, frisée salad
HAND-PICKED DEVON CRAB SALAD, avocado & coriander puree, grapefruit granita
FOURME D'AMBERT AND CHICORY SOUP, red port shallots (v)

CORNISH LINE CAUGHT COD, pearl barley, mussel bouillabaisse
BALLOTINE OF TURKEY, mushroom duxelle, truffle mash, Madeira sauce
CEP RISOTTO, king oyster mushroom en persillade (v)

SELECTION OF ARTISAN CHEESE £12.00 supplement per person

SPICED DARK CHOCOLATE MOUSSE, mandarin macaron
RUM BABA, vanilla Chantilly
TARTE TATIN, vanilla ice cream

TEA, COFFEE, mince pies

FESTIVE DELUXE MENU

LUNCH AND DINNER £90.00 PER PERSON

POACHED SCOTTISH LANGOUSTINES, scallop velouté, bronze fennel, summer truffle
SEARED DUCK FOIE GRAS, toasted brioche, peach & pomegranate, pastis jus
FOURME D'AMBERT AND CHICORY SOUP, red port shallots (v)

GIGHA HALIBUT, razor clams, cockles, sea herbs, champagne velouté
BEEF FILLET ROSSINI, 28 days dry-aged, pan fried foie gras, truffle mash
BALLOTINE OF TURKEY, mushroom duxelle, truffle mash, Madeira sauce
CEP RISOTTO, king oyster mushroom en persillade (v)

SELECTION OF ARTISAN CHEESE £12.00 supplement per person

SPICED DARK CHOCOLATE MOUSSE, mandarin macaron
RUM BABA, vanilla Chantilly
TARTE TATIN, vanilla ice cream

TEA, COFFEE, mince pies

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



LE PONT DE LA TOUR

Canapés Menu

£9.00 per person (please select 3 canapés options)
£14.00 per person (please select 5 canapés options)
£22.00 per person (please select 8 canapés options)

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
- ❖ Minimum quantity for each type of canapés is the number of guests in your party.
- ❖ Canapés are sold as a package of 3, 5 or 8 varieties.
- ❖ Please select from the options above and let us know your choices one week beforehand
- ❖ Please advise of any dietary requirements