



## LE PONT DE LA TOUR

### GROUP MENUS

- ❖ Parties of up to 14 guests can select from one of the below group menus on the day
- ❖ Parties of 15 & above will need to send through an individual pre order from one of the below group menus alongside a table plan (please request a template)
- ❖ Parties of 21 & above are kindly asked to choose the same starter, main course and dessert for the entire group. Dietary requirements will always be catered for separately, please advise beforehand.

ITEMS SUBJECT TO CHANGE AT SHORT NOTICE DUE TO AVAILABILITY AND SEASONALITY

#### LE PONT MENU                      LUNCH   £35.00 PER PERSON                      DINNER   £45.00 PER PERSON

CHILLED PEA SOUP, mint crème fraîche (v)  
PICKLED BABY BEETROOT, goat's cheese (v)  
HAM HOCK TERRINE, pickled baby onions, truffle mayonnaise, shimeji mushrooms

CORNISH BLONDE SKATE WING, cucumber and shrimp grenobloise  
MUSTARD GLAZED LANCASHIRE PORK COLLAR, spiced apple, pomme purée  
BROAD BEAN RISOTTO, truffle oil (v)

VANILLA CRÈME BRÛLÉE  
LEMON & WHITE CHOCOLATE BEIGNET, raspberry compote, pistachio crumbs  
SPICED DARK CHOCOLATE MOUSSE, mandarin macaroons, sesame tuile

#### PRESTIGE MENU                      £60.00 PER PERSON

CHILLED PEA SOUP, mint crème fraîche, mousse de lait, torsade de fromage (v)  
HAND-PICKED DEVON CRAB SALAD, avocado & coriander purée, grapefruit granita  
HAM HOCK TERRINE, pickled baby onions, truffle mayonnaise, shimeji mushrooms

CORNISH LINE CAUGHT COD, pearl barley, mussel bouillabaisse  
LOOMSWOOD FARM DUCK BREAST, glazed confit duck leg, braised chicory and orange  
RISOTTO, broad beans, summer truffle (v)

RUM BABA, vanilla Chantilly  
SPICED DARK CHOCOLATE MOUSSE, mandarin macaroons, sesame tuile  
SELECTION OF ARTISAN CHEESE

#### DELUXE MENU                      £75.00 PER PERSON

BABY HERITAGE TOMATO SALAD, buratta, balsamic dressing, "Bloody Mary" aspic (v)  
POACHED SCOTTISH LANGOUSTINES, scallop velouté, bronze fennel, summer truffle  
SEARED DUCK FOIE GRAS, toasted brioche, peach & pomegranate, Pastis jus

ISLE OF GIGHA HALIBUT, razor clams, cockles, sea herbs, champagne velouté  
BEEF FILLET ROSSINI, 28 days dry-aged, foie gras escalope, truffled potato purée  
RISOTTO, broad beans, summer truffle (v)

RUM BABA, vanilla Chantilly  
SPICED DARK CHOCOLATE MOUSSE, mandarin macaroons, sesame tuile  
SELECTION OF ARTISAN CHEESE



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### 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  
Pork terrine, truffle mayo

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Mini cheeseburger £1.50 supplement p/bite

#### 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