



LE PONT DE LA TOUR
Festive Season Menu
24th Nov – 24th Dec 2015

Items subject to change at short notice, due to availability and seasonality.

Parties up to 12 guests can order from the menu on the day. Parties of 13 and above should select one starter, one main course and one dessert or send us through a pre order (up to 20 guests) with an appropriate table plan a week before. Dietary requirements will be catered for separately. Please advise via email beforehand.

SALAD OF BAYONNE HAM, French beans, wild mushrooms and winter truffle

MARINATED SALMON AND CRAB, vegetable ceviche

SALAD OF GOLDEN BEETROOTS, baby artichokes and Comte (v)

TERRINE OF DUCK FOIE GRAS, fig preserve

BREAST OF WILD DUCK, confit leg roll and savoy cabbage spiced sauce with red-currants

WILD MUSHROOM JALOUSIE, braised celery creamed purple kale (v)

BRAISED OX CHEEK, parsnips and lettuce, Alsace bacon

FILLET OF SEABASS, Provençal vegetables, bouillabaisse sauce

VALRHONA CHOCOLATE 67%, orange compote

TARTE TATIN, vanilla ice-cream

CHESTNUT SOUFFLÉ

FRENCH CHEESE SELECTION

TEA, COFFEE, petit fours (or Mince Pies)

Lunch	3 courses	£45.00
	4 courses	£53.00 (cheese)
Dinner	3 courses	£60.00
	4 courses	£68.00 (cheese)

EXTRAS:

Side Orders, £4.50 per serving

Christmas Crackers – £2.50 p/ cracker

All prices are inclusive of V.A.T and exclusive of service at 12.5%

Le Pont de la Tour is closed on the following dates:

Lunch 31st December

Dinner 25th, 27th December & 3rd January 2016

All day 28th, 29th December & 1st January 2016



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 in advance
- ❖ Please advise of any dietary requirements