



LE PONT DE LA TOUR

Group Menus

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

Le Pont Menu

£45.00 PER PERSON

SALAD OF BAYONNE HAM, fennel and goats cheese beignets
MARINATED SALMON AND CRAB, a la Grecque vegetables
ROASTED POTIMARRON SOUP, mushroom jalousie (v)

ROAST AND BRAISED VENISON, roasted swede, kale and spiced prune sauce
FILLET OF SEABREAM, pistou of mussels, vegetables and saffron
CASSOULET OF PORK

TARTE TATIN, vanilla ice-cream
PLUM AND PRUNE CLAFOUTIS
SELECTION OF ICE-CREAMS AND SORBETS

The Tower Menu

£52.50 PER PERSON

TERRINE OF DUCK FOIE GRAS, figs preserve walnut salad
BREAST OF PARTRIDGE "TIEDE" marinated cauliflower and radish verjus dressing
SALAD OF GOLDEN BEETROOTS, baby artichokes, apricot and Comté (v)

BRAISED SHORT-RIB OF BEEF, roasted fillet glazed celery, red wine sauce
BABY MONKFISH, grelot onions clams and celeriac ragout
POACHED POULET NOIR with mushroom raviolo, baby gem and vin jaune sauce

TARTE TATIN, vanilla ice-cream
PISTACHIO AND CHOCOLATE CREAM, blackcurrant confit
SELECTION OF ICE-CREAMS AND SORBETS

Prestige Menu

£60.00 PER PERSON

RAVIOLO OF LOBSTER, shellfish bisque
TERRINE OF DUCK FOIE GRAS, fig preserve
SALAD OF ROOT VEGETABLES, walnut dressing autumn truffles (v)

ROASTED BREAST AND PASTILLE OF DUCK, Brussel tops, spiced citrus sauce
BRAISED BEEF WITH ROASTED FILLET, wild mushrooms, red wine sauce
FILLET OF HALIBUT, ragout of baby squid, sweet peppers and olives

TARTE TATIN, vanilla ice-cream
CLEMENTINE SOUFFLÉ
SELECTION OF ICE-CREAMS AND SORBETS

- ❖ Please choose one of the above menus for your party (Vegetarian main course available on request)
- ❖ Parties up to 16 guests can order from the chosen group menu on the night
- ❖ Parties of 17 and above should select one starter, one main and one dessert for the entire group (except dietary requirements)
- ❖ For groups of up to 24 guests an advance pre order from one of the above menus can be arranged provided that we receive this alongside an appropriate table plan a week beforehand
- ❖ Dietary requirements will always be catered for separately. Please advise by email.
- ❖ All prices are inclusive of VAT and exclusive of service at 12.5%



LE PONT DE LA TOUR

Sample Tasting Menu

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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.

MARINATED SALMON AND CRAB, a la Grecque vegetables

SALAD OF GOLDEN BEETROOTS, baby artichokes, pear and Comté (v)

2013 Chablis, Prieuré Saint-Côme, Burgundy, France (125ml)

BOUDIN OF GUINEA -FOWL and foie Gras

GRATIN OF POTATO GNOCCHI and potimarron (v)

2010 Côtes du Roussillon, Domaine Gardiés 'Les Glaciaires', Roussillon, France (125ml)

POACHED MONKFISH, glazed cauliflower and samphire, mustard seed sauce

CLARENCE COURT EGG, vegetable pistou, Winter truffle (v)

2012 Chardonnay, La Crema, Sonoma Coast, California, USA (125ml)

LOIN AND SHOULDER OF VENISON, parsnips and braised red leaves

WILD MUSHROOM JALOUSIE, braised leaves, chicory velouté (v)

2009 Saint-Emilion Grand Cru, Château Vieille Tour la Rose (125ml)

SELECTION OF CHEESES

NV Port Graham's '6 Grapes', Port, Portugal (75ml)

"70% CHOCOLATE CYLINDER", roast pear

"70% CHOCOLATE CYLINDER", roast plum (v)

2007 Santorini, Hatzidakis 'Voudomato', Greece (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