



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

FOURME D'AMBERT & CHICORY VELOUTÉ, red Port shallots (v)
THREE JERSEY ROCK OYSTERS & CREVETTES
HAM HOCK TERRINE, winter chutney, frisée salad

CORNISH PLAICE, meuniere sauce
MUSTARD GLAZED LANCAIRESHIRE PORK COLLAR, spiced apple, pomme purée
JERUSALEM ARTICHOKE RISOTTO, persillade, frisée (v)

VANILLA CRÈME BRÛLÉE, madeleines maison
VALRHONA CHOCOLATE FONDANT, blood orange
SELECTION OF ICE CREAMS & SORBETS

PRESTIGE MENU £60.00 PER PERSON

HAM HOCK TERRINE, winter chutney, frisée salad
HAND-PICKED DEVON CRAB, brown crab mayonnaise, nasturtium & red shiso
ROASTED WILD MUSHROOMS, cep ketchup & consommé (v)

LINE CAUGHT CORNISH COD, trompettes de la mort, crosnes, mushroom emulsion
MERRYFIELD FARM DUCK BREAST, glazed confit duck leg, braised chicory and blood orange
JERUSALEM ARTICHOKE RISOTTO, persillade, frisée (v)

VALRHONA CHOCOLATE FONDANT, blood orange
VANILLA CRÈME BRÛLÉE, madeleines maison
TARTE TATIN, crème fraîche

DELUXE MENU £75.00 PER PERSON

ROASTED CEP, mushroom ketchup & consommé (v)
LOBSTER TORTELLINI, poached Scottish langoustine, bisque foam, caviar
BALLOTINE OF FOIE GRAS, brioche maison, smoked duck breast, frisée

ISLE OF GIGHA HALIBUT, razor clams, cockles, sea herbs, champagne velouté
TOURNEDOS ROSSINI, TOPINAMBOUR, Umbrian black truffle, braised ox cheek & bone marrow
JERUSALEM ARTICHOKE RISOTTO, persillade, frisée (v)

GINGER INFUSED RHUBARB, white chocolate ganache, macarons
VALRHONA CHOCOLATE FONDANT, blood orange
TARTE TATIN, crème fraîche



LE PONT DE LA TOUR

**MENU GOURMAND
(SAMPLE MENU)**

*Eight courses £110.00 per person
With wine pairing £200.00 per person*

Oyster & Oscietra caviar, lemon gel, samphire

Ballotine of foie gras, brioche maison, smoked duck breast, frisée

Roasted wild mushrooms, cep ketchup & consommé

Saddle of Yorkshire venison, baby beetroots, goat cheese & watercress, crispy kales

Lobster tortellino, poached Scottish langoustine, bisque foam, caviar

Tournedos Rossini, topinambour, braised ox cheek & bone marrow

Sorbet maison & Cremant de Limoux

Ginger infused rhubarb, white chocolate ganache, macarons

Coffee, tea



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

Pork terrine, truffle mayo

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