



LE PONT DE LA TOUR
FESTIVE SEASON MENU 18th Nov – 24th Dec 2019

- ❖ 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 2019 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 AND DINNER: £60.00 PER PERSON
(£50.00 for LUNCH when dining in the Main Restaurant)

CONFIT CHICKEN & LEEK TERRINE, black winter truffle mayonnaise, frisse salad
SCOTTISH SMOKED SALMON, Cornish white crab meat, avocado cream
ROASTED CELERIAC SOUP, glazed chestnuts (Vegan)

~

BALLOTINE OF NORFOLK TURKEY, sage & onion stuffing, brussel tops, chantenay carrots, cranberry compote, thyme jus

ROASTED CORNISH COD, braised gem lettuce, crushed new potatoes, bouillabaisse sauce
HERB POTATO GNOCCHI FRICASSEE WITH CURLY KALE, king oyster mushrooms & butternut squash velouté

~

SELECTION OF ARTISAN CHEESE £10.00 supplement per person (*optional*)

~

70% CALLEBAUT CHOCOLATE MOLLEUX, griottine cherries, vanilla Chantilly
SPICED VANILLA CRÈME BRULEE
WINTER BERRIES PAVLOVA, chestnut cream

~

TEA, COFFEE, mince pies

FESTIVE DELUXE MENU LUNCH AND DINNER £90.00 PER PERSON

LOBSTER & LANGOUSTINE BISQUE, tarragon cream, roasted langoustine
SALAD OF QUINOA, avocado cream chick pea emulsion, sakura leaves & puffed wild rice (VG)
TERRINE OF FOIE GRAS, apple & raisin chutney, toasted brioche
PITHIVIER OF PARTRIDGE & SMOKED BACON, madeira sauce

~

FILLET OF BEEF ROSSINI, truffled potato puree, red wine sauce
BALLOTINE OF NORFOLK TURKEY, sage & onion stuffing, Brussel tops, Chantenay carrots
Cranberry compote, thyme jus
HERB POTATO GNOCCHI FRICASSEE WITH CURLY KALE, king oyster mushrooms & butternut squash velouté

ROASTED HALIBUT, braised gem lettuce, crushed new potatoes. bouillabaisse sauce

~

SELECTION OF ARTISAN CHEESE £10.00 supplement per person (*optional*)

~

70% CALLEBAUT CHOCOLATE MOLLEUX, griottine cherries, vanilla Chantilly
RUM BABA WITH CRÈME DIPLOMAT, fresh figs, port & fig sauce
CHESTNUT PARFAIT, walnut shortbread, toasted meringue, pear sauce

~

TEA, COFFEE, mince pies



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

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