



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

MARINATED TOMATOES, Bayonne Ham, fresh basil
CELERIAC VELOUTÉ, saute wild mushrooms
SCOTTISH SMOKED SALMON, crème fraiche & garden leaves

HERB CRUSTED FILLET OF CORNISH COD, bouillabaisse sauce
SUPREME OF POULET NOIR, leeks & herb gnocchi, jus gras
POTATO GNOCCHI, Delicia pumpkin purée, kidney bean broth, crispy kale

VANILLA CRÈME BRÛLÉE, madeleines maison
VALRHONA CHOCOLATE FONDANT, coconut sorbet
SELECTION OF ICE CREAMS & SORBETS

PRESTIGE MENU £60.00 PER PERSON

PITHIVIER OF PARTRIDGE & SMOKED SAUSAGE, endive salad
LOBSTER BISQUE, tarragon Chantilly
SALAD OF BABY ARTICHOKEs, Gruyère cheese & truffle vinaigrette (v)

HALF GRILLED NATIVE LOBSTER, garlic & chilli butter
BREAST OF DUCK, hispi cabbage, glazed beetroots & plum
POTATO GNOCCHI, Delicia pumpkin purée, kidney bean broth, crispy kale

VALRHONA CHOCOLATE FONDANT, coconut frozen yoghurt
VANILLA CRÈME BRÛLÉE, madeleines maison
GLAZED RUM BABA, crème diplomat, mixed berries

DELUXE MENU £75.00 PER PERSON

TERRINE OF DUCK LIVER, apple & raisin chutney, toasted brioche
ROASTED SCALLOP, chive beurre blanc, keta caviar croute
SALAD OF BABY ARTICHOKEs, Gruyère cheese & truffle vinaigrette(v)

ROASTED FILLET OF HALIBUT, wilted spinach, cauliflower & champagne sauce
TOURNEDOS ROSSINI, truffle madeira sauce
POTATO GNOCCHI, Delicia pumpkin purée, kidney bean broth, crispy kale

VANILLA CRÈME BRÛLÉE, madeleines maison
VALRHONA CHOCOLATE FONDANT, coconut frozen yoghurt
GLAZED RUM BABA, crème diplomat, mixed berries



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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

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