



LE PONT DE LA TOUR

New Year's Eve Pescatarian Tasting Menu 2021

£150 per person

Canapés

heritage beetroots, blood orange, rose yoghurt, winter leaves, roast hazelnut vinaigrette

Thon

yellowfin tuna tartare, wasabi and avocado mousse, picked mouli, chilli, ginger, and lime

Turbot

fillet of turbot 'Bordelaise', cassis shallots, truffle pommes mousseline, winkles, parsley and garlic purée, red wine fumet

Orange

orange cake, grapefruit curd, muscovado ice cream

Paris Brest

prune and Armagnac Paris Brest, honeycomb, smoked almonds, pear sorbet

Café

tea, coffee, petit fours