



LE PONT DE LA TOUR

## Festive Menu £77.00 p/ person

### **Saumon**

*House cured Loch Duart salmon, pickled cucumber salad, purslane, apple gel, horseradish mousse*

### **Salad d' Hivier v**

*bitter leaves, mulled pear, braised beetroot, pain d'epice*

### **Porc**

*slow cooked suckling pig, smoked eel, chicory and parsley salad, red apple puree*

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### **Bar**

*fillet of wild sea bass, garlic pommes purée, smoked bacon, sauce lie de vin*

### **Cepes vg**

*cep rigatoni, hazelnuts, marjoram*

### **Dinde**

*roast tournedo of turkey, apricot and thyme stuffing, fondant potatoes, Brussel tops, glace carrots, spiced cranberry puree*

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### **Pomme**

*apple and almond tarte fine, liquorice ice cream*

### **Chocolat**

*mint chocolate fondant, Christmas pudding ice cream*

### **Fromage**

*Fourme d' Ambert, fruits and crackers*

Should you have any dietary requirements,  
please ask your server who will be happy to discuss them with you



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## Festive Menu £99.00 p/ person

### **Crabe**

*Devon crab and brown shrimp cocktail, gem heart salad,  
green apple, avocado mousse*

### **Velouté v**

*Jerusalem artichoke soup, pickled walnuts, fried artichokes*

### **Foie gras**

*duck liver ballotine, cep, spiced cranberry preserve, toasted brioche*

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### **Homard**

*half roast native lobster, garlic butter, sauce choron*

### **Chou fleur vg**

*cauliflower beignet, roast cauliflower purée, golden raisins, pine nut dressing*

### **Canard**

*roast Challan duck, confit leg salaraise,  
cime di rapa, blackcurrant sauce*

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### **Citron**

*lemon and mincemeat tart, toasted nuts, spiced caramel ice cream*

### **Châtaigne**

*chestnut cheesecake, poached pear, streusel, Christmas pudding ice cream*

### **Chocolat**

*chocolate gâteau, cranberry and cherry curd, blackberry sorbet*

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