



LE PONT DE LA TOUR

A CELEBRATION OF SEAFOOD

19.10.22

Wine Cellar Dinner

*Warm Comte Gougeres and Crab Bon Bons
Nyetimber Blanc de Blancs 2014*

*Seafood ravioli, fennel and ginger slaw, Nyetimber
butter sauce*

Nyetimber Classic Cuvee

*Beetroot cured Chalk Stream trout, green olive
puree, apple and blackberry salad*

Nyetimber Rosé

*Roast tranche of Cornish cod, butternut puree,
sage, cuttlefish and chorizo ragu, pickled girolle*

Nyetimber 1086 2010

*Blackberry and pear mille-feuille, orange and bay
leaf crème patisserie, blackberry sorbet*

Nyetimber Cuvee Chérie Demi-Sec

Tickets £80pp

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