



LE PONT DE LA TOUR

CHRISTMAS DAY MENU

£130 PER PERSON

CANAPÉS

Aged Comte cheese gougeres

Cornish crab tartlets, Kalamansi lemon

Spiced duck beniet, preserved cherry ketchup

STARTER

House cured Loch Duart salmon, poached native lobster,
green apple and pickled cucumber salad, horseradish mousse

MAIN COURSE

Roast crown of Norfolk bronze turkey, swede puree, cranberry and sage farce,
Alsace bacon, roast potatoes, Brussel sprouts, Chantenay carrots,
thyme roasting juices

DESSERT

Paris-Brest, praline crème diplomat, 72% chocolate cremeux, feuilletine,
Christmas pudding ice cream

Coffee, tea and mince pie truffles

*All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.
If you have any food allergies or intolerances, please speak to your waiter before ordering. Adults need around 2000 kcal a
day. Please be aware that traces of allergens used in our kitchen may be present.*