



LE PONT DE LA TOUR

NEW YEAR'S EVE MENU

£150 PER PERSON

CANAPES

Aged Comte cheese gougeres

Foie gras and cranberry bon-bons

Rock oyster, yuzu, jalepeno

AMUSE BOUCHE

Tartare of Orkney scallop, cauliflower mousseline, Aquitaine caviar

STARTER

Lobster and salmon raviolo, fennel and ginger salad, tomato and chive butter

MAIN COURSE

Loin of Cumbrian venison Wellington, Pommes Anna, buttered turnip tops,
sauce Grand Veneur

PRE DESSERT

Frozen peach bellini, peach sorbet, Champagne, iced raspberry crumb

DESSERT

Passion fruit and mango vacherin, white chocolate Chantilly,
coconut ice cream

*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.*