



LE PONT DE LA TOUR

NEW YEAR'S EVE VEGAN MENU

£120 PER PERSON

CANAPES

Crispy polenta, walnut ketchup

Avocado tempura, baba ganoush

Wild mushroom croustades

AMUSE BOUCHE

Chestnut gnocchi, pumpkin ketchup, red kale, braised salsify,
winter truffle vinaigrette

STARTER

Cep tartlet, ratte potatoes, black garlic, sweet onion confit, barbucine

MAIN COURSE

Beetroot 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, coconut Chantilly, lime yoghurt sorbet

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.