



LE PONT DE LA TOUR

PRIVATE DINING & GROUP MENUS

(please choose your menu ahead of your event)

- Parties of up to 14 guests can order from one of the below group menus on the day
- Parties of between 15-20 guests should pre order from one of the group menus and send us an appropriate table plan, one week in advance.
- Parties of 21 and above should select one starter, one main course and one dessert for the entire party. All dietary requirements are catered for separately.
- Kindly note our menus are seasonal and subject to availability and changes.

LE PONT MENU

LUNCH £50.00 PER PERSON

DINNER £66.00 PER PERSON

Jambon de Bayonne, remoulade, dried tomatoes
Chilled courgette soup, sun dried tomatoes, lemon confit
Warm blini, London cured smoked salmon, fromage blanc

Roast chicken, white onion soubise, sweetcorn, pickled girolles, roasting juices
Summer vegetable rigatoni mezzi, asparagus, romesco sauce, fresh peas, lemon dressing (v)
Steamed fillet of seabass, braised cannellini beans, samphire, beurre rouge

Chocolate fondant, hazelnut ice cream
Crème caramel, sauternes raisins
Ice creams / Sorbets au Maison

*** ADD CHEESE FOR £10 SUPPLEMENT CHARGE ***

PRESTIGE MENU

LUNCH & DINNER £88.00 PER PERSON

Aged Longhorn beef tartare, smoked egg yolk, pommes gaufrette
Coronation crab salad, curried mayonnaise, toasted almonds, little gem, fresh mango puree
Salad of endives, creamed Roquefort, grain mustard, candied walnuts (v)

'Steak Frites' – 220g aged Cumbrian Bavette beef, sauce béarnaise, French fries
Roast fillet of halibut, steamed wild asparagus, confit shiitake mushrooms, kalamansi gel, fish consommé
Pithivier of celeriac and artichoke, hen of woods mushroom, port fumetbisque (ve)

Chocolate vacherin, passion fruit and mango, hazelnut ice cream
Raspberry and pistachio Paris-Brest, fromage blanc sorbet
Ice creams / Sorbets au Maison

*** ADD CHEESE FOR £10 SUPPLEMENT CHARGE ***

(v) Vegetarian (ve) Vegan

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

All prices include VAT at the standard rate and exclude service charge at 13.5%.

36d Shad Thames, London SE1 2YE <http://www.lepontdelatour.co.uk/>