



LE PONT DE LA TOUR

PRIVATE DINING & GROUP MENUS

please choose your preferred menu ahead of your event

Parties up to 12 guests can order from one of the event menus on the day

Parties between 13-20 guests should pre order from one of the event 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 subject to seasonal changes and availability of produce

If you have any food allergies or intolerances, please speak to your waiter before ordering
Please be aware that traces of allergens used in our kitchen may be present

Le Pont Festive Menu £77.00 p/ person

London cured smoked salmon, warm blini, fromage blanc

Salad of winter leaves, meaux mustard dressing,
walnuts, mulled pear, Tete de Moine (v)

Aged Longhorn beef tartare, smoked egg yolk,
grilled sourdough, parsley and pickled shallot salad

Roast loin of Cornish cod bourguignon,
trompette mushrooms, garlic pommes puree, sauce lie de vin

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

Roast crown of chicken, swede puree, cranberry and sage farce, Brussel tops,
Alsace bacon, pommes fondant, thyme roasting juices

Hot chocolate fondant, Christmas pudding ice cream

Chestnut cheesecake, spiced pear sorbet, caramelised hazelnuts

Ice cream and sorbets au Maison

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Prestige Festive Menu £99.00 p/ person

Dressed Cornish crab salad,
shredded gem hearts, pickled cucumbers, dill emulsion

Terrine of game, juniper, preserved quince,
glazed turnip, baguette paysanne

Velouté of Jerusalem artichoke, sautéed chanterelles, brioche crouton

Roast Challan duck, pomegranate glaze,
braised endives, black cabbage, barley, preserved cherry sauce

Half roast native lobster, garlic butter, sauce choron

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

Champagne and cranberry trifle,
orange crème pâtissière, puffed wild rice

Hot chocolate fondant, Christmas pudding ice cream

Selection of 3 French cheeses, pear and ginger chutney, truffle honey, fig and
almond slice, crackers, walnut and raisin bread

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