



LE PONT DE LA TOUR

# Event Menus



36D Shad Thames, London SE1 2YE

# Menu Guidelines



Parties of up to 14 guests can order from one of the group menus on the day

Parties between 15-30 guests should pre-order from one of the group menus with a table plan

Parties of 31 and above should select one starter, one main course and one dessert for the entire party

All dietary requirements are catered for separately, with prior notice

Pre-orders are due 1 week prior to the event date

We recommend 2-3 canapes per person ahead of a dinner or 6-8 for a standing reception

*Kindly note all of the following menus are subject to changes to reflect the seasons and availability of ingredients.*



# Le Pont Menu

£66 per person



Jambon de Bayonne, remoulade, dried tomatoes **Kcal 565**

White Jerusalem artichoke soup, sauteed trumpet mushrooms, artichoke crisps (ve) **Kcal 112**

Warm blini, London cured smoked salmon, fromage blanc **Kcal 426**

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‘Steak Frites’ – 220g aged Cumbrian Entrecôte beef\*, sauce béarnaise, French fries *\*pink or well done only* **Kcal 1524**

Roast loin of Cornish cod, mussels, cockles, sea vegetables, Jersey Royal potatoes, shellfish broth **Kcal**

Ratatouille Niçoise, spiced tomato fondue, basil, baguette(ve)

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Chocolate fondant, coconut ice cream **Kcal 620**

Crème caramel, sauternes raisins **Kcal 647**

Ice creams / Sorbets au Maison **Kcal 174**

Selection of French Cheeses **£10 SUPPLEMENT** **Kcal 804**



# Prestige Menu

£88 per person



Aged Longhorn beef tartare, smoked egg yolk, pommes gaufrette **Kcal 670**

Dressed Cornish crab salad, shredded gem hearts, pickled cucumber, dill emulsion **Kcal 505**

New season white and green asparagus, herb dressing, Hollandaise

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Roast Challan duck, pomegranate glaze, braised endive, black cabbage, barley, preserved cherry sauce **Kcal 536**

Roast half native lobster, garlic butter, French fries, sauce choron **Kcal 1911**

Shallot and chicory tarte tatin, aged balsamic vinegar, rocket, dried tomatoes, olive oil (ve) **Kcal 602**

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Chocolate fondant, coconut ice cream **Kcal 620**

Rhubarb and custard trifle, orange crème pâtissier, puffed wild rice **Kcal 453**

Blackcurrant and vanilla mille-feuille, caramelised almonds, lemon yoghurt sorbet (ve) **Kcal 410**

Selection of French Cheeses **£10 SUPPLEMENT** **Kcal 804**



# For the Table



## Nibbles

Nocellara olives £3.00

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Spéciales de Claire Oysters, mignonette sauce £5 each

Cumbræ No3 Oysters, mignonette sauce £5 each

Kelly Native No2 Oysters, mignonette sauce £7 each

Crevettes, cocktail sauce £3.00 each

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Kings caviar, sour cream, blinis *prices available on request*

## Side Dishes

Leaf Salad, Dijon vinaigrette £5.00

French fries £6.00

Pommes puree £6.00

Fine beans, shallot butter £6.00

Tomato salad, red onion £6.00

## To Finish

Cannele Bordelais x2 £3.00

Salt caramel truffles x4 £5.00

Freshly baked lemon Madeleines x6 £4.00

White chocolate choux buns x 4 £5.00



# Canapés & Finger Food



## Canapés

£3 each, minimum order of 5 each

Olive Tapenade, biscuit salé (ve)

Duxelle de Champignons Sauvages, garlic croutons (ve)

Warm gougères, 24-months Comté

Fried cep and truffle mac and cheese

Croquettes de canard confit, cherry ketchup

Cornish crab tarts

Smoked salmon ballotine and caviar

Brandade de Morue, salted cod, baguette

Poulet cordon bleu, fried chicken croquette, jambon de Bayonne, gruyère

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Coffee and chocolate gateaux opera

Praline and crème diplomat choux bun

Lemon meringue lollipops

## Finger Food

£7 each, minimum order of 5 each

Shallot tarte tatin, aged balsamic dressing (ve)

Spinach and Coconut feta, feuille de brick (ve)

Ratatouille pie (ve)

Buttermilk fried chicken, saffron aioli

Pork belly sausage roll, caramelised onions

Chicken and cep vol au vent

Sole Goujons, tartare sauce

Croque-monsieur Classique, sourdough, gruyere, jambon de Bayonne

Tournedos Rossini, boeuf fillet, duck liver, truffle madeira sauce

*Please note you can choose up to 6 different canapés and 5 different finger food items*



# Events Wine List



## Sparkling Wines

NV Cremant de Savoie £79

NV Lanson Brut, Champagne £109

NV Laurent Perrier Cuvee  
Rose, Champagne £199

## White Wines

2022 Bourgogne Blanc, Vallet-Frères £72

2021 Terre Siciliane, Baglio Antico,  
Catarrato (skin fermented) £49

2022 Sancerre Pre Semele, Sancerre, Loire  
Valley £68

2021 JJ Prum, 'Graacher Himmerreich'  
Kabinett, Mosel £95

## Red Wines

2020 Sicilia 'La Segreta' Planeta £65

2021 Iona, Pinot Noir Elgin £89

2020 Emiliana, Los Robles Estate, '57  
Rocas' Carmenere, Colchagua Valley £59

2016 Rioja Gran Reserva, Luis Canas £100

## Rose Wine

2022 Côtes de Provence, Château  
Mirabeau 'Azure' £56

*This is a sample list only, subject to change, we advise selecting wines closer to the event date to ensure stock availability.*

*Should you be looking for a specific wine then our Head Sommelier will be delighted to assist.*

*Beers, spirits, soft drinks prices available on request.*

