

Le Pont Menu

Lunch & Dinner: £90 per person

Baguette Paysanne, beurre demi sel

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Loch Duart salmon tartare, mouli, wasabi mousse, soy and ginger dressing

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

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

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Roast crown of Norfolk bronze turkey, cranberry and sage farce, swede purée, Brussel tops, Alsace bacon, pomme fondant, thyme roasting juices

'Steak Frites' – 220g aged Cumbrian Fillet beef*, sauce béarnaise, French fries *pink or well done

Half native lobster thermidor, cognac, gruyere, mustard

Shallot and Chicory tarte tatin, aged balsamic vinegar, rocket salad (ve)

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Chefs choice sides

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Hot chocolate fondant, Christmas pudding ice cream

Gingerbread and white chocolate cheesecake, clementine sorbet

Ice cream / Sorbets Maison (ve)

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Petit Fours