



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**

Pea velouté, gem hearts, petit pois, olive oil (ve) **Kcal 226**

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**

Pan seared red Mullet, Provençal potatoes, courgette, sauce vierge **Kcal 772**

Ratatouille Niçoise, spiced tomato fondue, basil, baguette(ve) **Kcal 675**

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Chocolate fondant, espresso ice cream **Kcal 574**

Crème caramel, sauternes raisins **Kcal 647**

Ice creams **Kcal 294** / Sorbets au Maison **Kcal 193**

Selection of French Cheeses **£10 SUPPLEMENT** **Kcal 731**



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**

Heritage beetroot and endive salad, Sainte-Maure de Touraine, candied walnuts, Orange Vinaigrette (ve on request) **Kcal 581**

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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 546**

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Chocolate fondant, espresso ice cream **Kcal 574**

Summer berries, apple and elderflower sorbet, chilled berry consume (ve) **Kcal 226**

Strawberry vacherin, white chocolate and lime crème legere, strawberry sorbet **Kcal 392**

Selection of French Cheeses **£10 SUPPLEMENT** **Kcal 731**



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 Lanson Rose, Brut £120

NV Nyetimber Rose £125

White Wines

2022 Moulin de Gassac Blanc, Famille
Guibert 2022 £45

2022 Chablis, Domaine de la Motte £69

2022 Kloster Eberbach, Riesling Trocken-
Rheingau £64

2021 Vouvray Demi-Sec Champalou £72

Red Wines

2023 Bourgogne Rouge, Domaine Fichet
£75

2020 Chinon, 'Clos d'Isore' Jean-Maurice
Raffault £69

2015 Les Calèches de Lanessan -Haut-
Médoc £79

2020 Rioja Crianza, Mediel £52

2021 Malbec, Monteagrello Bressia,
Mendoza £65

Rosé Wine

2022 Côtes de Provence, Château
Mirabeau 'Azure' £79

Sweet Wine

2014 Castelnau de Suduiraut, Sauternes
£108

