



LE PONT DE LA TOUR

# AUTUMN 2024 EVENTS MENUS

## 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 one week before the event date.

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

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



# LE PONT DE LA TOUR

## WINE LIST

### Sparkling

NV	Blanquette de Limoux, Domaine J. Laurens Le Moulin, France	52
NV	Lanson 'Père et Fils', Brut, France	109
NV	Nyetimber, Classic Cuvee, England	95
NV	Lanson, Rose, Brut, France	120

### White

2022	Côtes du Rhône 'La Fleur Solitaire', Bourinot, France	45
2022	Muscadet Sèvre-et-Maine 'Sur Lie', Domaine de la Combe, France	49
2022	Chablis, Domaine de la Motte, France	69
2022	Pouilly-Fumé 'Pier a Fusil', Bouchee Chatelier, France	80
2023	Gavi di Gavi, Alasia, Italy	65
2023	Sileni, Sauvignon Blanc 'Satyr', Marlborough, New Zealand	48
2022	Sancerre, Domaine du Pré Semelé, France	79
2022	Collines Rhodaniennes 'Marsanne', Louis Cheze, France	76
2019	Château Saint Michelle, Riesling 'Eroica', Columbia Valley, USA	89
2021	Riesling Eins Zwei Dry, Weingut Leitz, Rheingau, Germany	52

### Rose

2022	Côtes de Provence, Château Mirabeau 'Azure', France	79
2023	Wild House 'Grenache Rose', Western Cape, South Africa	40

### Red

2022	The Last Stand Shiraz, Australia	45
2020	Rioja Crianza, Mediel, Spain	52
2023	Bourgogne Rouge, Domaine Vallet-Frères, France	75
2022	Pinot Noir, Cave de Turckheim, France	55
2021	Gigondas, Domaine La Font de Notre Dame, France	67
2020	Chinon, 'Clos d'Isore' Jean-Maurice Raffault, France	69
2015	Les Calèches de Lanessan, Haut-Médoc, France	79
2021	Clos De La Cure, Saint Emilion Grand Cru, France	89
2015	Rioja Reserva, Bodega Ontañon, Spain	73
2021	Edmeades, Zinfandel, Mendocino County, California, USA	82

*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, our Head Sommelier will be delighted to assist.*

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



## LE PONT DE LA TOUR

# 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

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

### SWEET

Coffee and chocolate gateaux opera

Praline and crème diplomat choux bun

Lemon meringue lollipops

### FINGER FOOD

£7 EACH, MINIMUM ORDER OF 5 EACH

Ratatouille pie (ve)

Shallot tarte tatin, aged balsamic dressing (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



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## FOR THE TABLE

### NIBBLES

Nocellara olives £3.00

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Spéciales de Claire Oysters £5.00 each

Cumbre No3 Oysters £5.00 each

Carlingford Lough No3 Oysters £6.00 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



# LE PONT DE LA TOUR

## LE PONT MENU

£66 PER PERSON

### Entrées

Spiced butternut soup  
Pumpkin seeds, sourdough croutons

Citrus Herb salmon  
Avocado mousse, yuzu gel, melba toast

Jambon de Bayonne  
Remoulade, dried tomatoes

### Plats Principaux

'Steak Frites'  
220g aged Cumbrian Entrecôte beef\*, Bearnaise sauce, French fries  
*\*pink or well done only*

Wild Seabass  
Bacon crisps, caramelized cauliflower puree, red chicory, red wine sauce

Shallot Tart Tatin  
Caramelized shallots and endive, dried cherry tomato, rocket salad, white balsamic dressing

### Desserts

Chocolate fondant  
Autumn berry sorbet

Amarena cherry clafoutis  
tonka bean ice cream

Selection of ice creams and sorbets

Selection of French Cheeses  
*£10 supplement*



# LE PONT DE LA TOUR

## PRESTIGE MENU

£88 PER PERSON

### Entrées

Dressed Cornish crab salad  
Avocado puree, apple and cucumber spheres, grapefruit segments, apple gel

Aged Longhorn beef tartare  
Smoked egg yolk jam, pomme gaufrette

Salad of Winter Leaves  
Fourme d'Ambert cheese, candied walnut, mulled pear

### Plats Principaux

Roast Challan duck  
Braised black plums, cavolo Nero, black berry red wine sauce

Cornish Cod Loin  
Jersey potato mash, smoked bacon, savoy cabbage, beurre noisette

Jerusalem Artichoke & Chestnut Risotto  
Artichoke crisps, chestnut puree, parmesan cheese

### Desserts

Plum tart fine  
honeycomb ice cream (vg)

Coffee and praline Paris-Brest  
chocolate ice cream

Chocolate and banana delice  
fromage blanc sorbet

Selection of French Cheeses  
*£10 supplement*