



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.



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WINE LIST

Sparkling

NV Blanquette de Limoux, Domaine J. Laurens Le Moulin, France	55
NV Charles Heidsieck Brut, France	96
NV Piper Heidsieck Sauvage Rosé, France	120
NV Nyetimber, Classic Cuvee, England	95
NV Nyetimber Rosé, West Sussex, England	105

White

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
2022 Sancerre, Domaine du Pré Semelé, France	79
2021 Pernard-Vergelesse, Vallet-Frères, France	113
2022 Chardonnay Nielson, Santa Barbara, USA	65
2022 Riesling Steinhugel, Tatomer, Monterey, USA	80
2023 Gavi di Gavi, Alasia, Italy	60
2023 Chenin Blanc 'Fauna & Flora', Kleine Oranjerie, Western Cape, South Africa	40
2023 Chardonnay Star Crossed, Victoria, Australia	38
2021 Riesling Eins Zwei Dry, Weingut Leitz, Rheingau, Germany	52
2023 Grüner Veltliner, Sepp Moser, Kremstal, Austria	45
2023 Sileni, Sauvignon Blanc 'Satyr', Marlborough, New Zealand	48

Rose

2022 Côtes de Provence, Château Mirabeau 'Azure', France	58
2023 Pierre et Papa Rosé, Languedoc- Rousillon, France	36
2022 Côtes de Provence, Château Mirabeau 'La Reserve', France	90

Red

2022 Barbera d'Alba 'Costa Bruna', Poderi Colla, Piedmont, Italy	62
2022 Chianti Classico 'Pèppoli', Marchesi Antinori, Tuscany, Italy	79
2020 Vino Nobile di Montepulciano 'La Braccasca', Marchesi Antinori, Tuscany, Italy	84
2022 Valpolicella Classico 'Morandina', Prà, Veneto, Italy	65
2012 Château Potensac, Médoc, France	125
2022 Pinot Noir, Cave de Turckheim, France	55
2021 Gigondas, Domaine La Font de Notre Dame, France	69
2015 Les Calèches de Lanessan, Haut-Médoc, France	65
2022 Pinot Noir, Nielson, Santa Barbara, USA	70
2022 Tannat Reserva, Bodega Garzón, Maldonado, Uruguay	69
2022 Barão da Várzea, Vila Nova, Douro, Portugal	55
2022 The Last Stand Shiraz, Australia	38
2020 Rioja Crianza, Mediel, Spain	52

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.



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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 £5.00

Mixed nuts £7.00

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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

Tender stem broccoli, garlic, fresh chilli £7.00

Tomato salad, red onion £6.00

TO FINISH

Salt caramel truffles x4 £5.00

Lemon curd choux buns x4 £5.00



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LE PONT MENU

£66 PER PERSON

Entrées

Spiced butternut squash soup
Pumpkin seeds, sourdough croutons (ve on request)

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
**medium or well done only*

Wild Seabass
Caramelised cauliflower puree, red chicory, golden raisins, red wine jus

Shallot tart tatin
Shallots and endive, dried cherry tomato,
mesclun salad, white balsamic dressing (ve)

Desserts

Chocolate fondant
Forest fruit sorbet (v)

Griottine cherry clafoutis
Tonka bean ice cream (v)

Selection of ice creams and sorbets (v/ve)

Selection of French Cheeses
£10 supplement



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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 Autumn Leaves

Fourme d'Ambert, candied walnuts, pear (ve on request)

Plats Principaux

Roast Challan duck

Braised black plums, cavolo nero, blackberry red wine sauce

Cornish cod loin

Jersey potato, smoked bacon, savoy cabbage, beurre noisette

Jerusalem artichoke & chestnut risotto

Artichoke crisps, chestnut puree, parmesan cheese (ve on request)

Desserts

Plum tart fine

Honeycomb ice cream (ve)

Coffee and praline Paris-Brest

Chocolate ice cream (v)

Chocolate and banana delice

Fromage blanc sorbet

Selection of French Cheeses

£10 supplement