



LE PONT DE LA TOUR

# FESTIVE EVENTS MENUS 2024

## 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	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

£5.50 EACH, MINIMUM ORDER OF 5 EACH

Warm gougères, 24-months Comte

Salmon blinis, crème fraîche, dill

Cornish Crab tarts

Steak tartare, crouton, anchovy dressing

Mushroom arancini, shaved truffle (v)

Crispy polenta, squash puree, roasted hazelnuts, balsamic pearls (ve)

### SWEET

£3.50 EACH, MINIMUM ORDER OF 5 EACH

Salted caramel truffles

Praline and crème diplomat choux bun

Lemon meringue lollipops

### FINGER FOOD

£8 EACH, MINIMUM ORDER OF 5 EACH

Sole goujons, tartare sauce

Crispy Buffalo Carlingford, blue cheese dressing

Crab & crème fraîche choux, avocado mousse, nasturtium

Severn & Wye salmon croque monsieur

Beetroot & feta skewers (v)

Shallot tarte tatin, aged balsamic dressing (ve)



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## FOR THE TABLE

### NIBBLES

Nocellara olives £5.00

Mixed nuts £6.00

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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 £4.00 each

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

### SIDE DISHES

Leaf Salad, Dijon vinaigrette £5.00

French fries £6.50

Pommes puree £6.00

Tender stem broccoli, garlic, fresh chilli £7.00

Tomato salad, red onion £6.50



# LE PONT DE LA TOUR

## LE PONT MENU

£77 PER PERSON

### Entrées

London cured smoked salmon  
Avocado mousse, capers, melba toast

Salad of Winter Leaves  
Fourme d'Ambert, candied walnuts, mulled pear (ve up request)

Jambon de Bayonne  
Remoulade, dried tomatoes

### Plats Principaux

Roast crown of chicken  
Swede puree, cranberry and sage farce, Brussel tops,  
pommes fondant, thyme roasting juices

Wild seabass  
Roasted cauliflower puree, red chicory, red wine jus

Cep and chestnut fregola  
Black garlic, enoki crisps (ve on request)

### Desserts

Hot chocolate fondant  
Christmas pudding ice cream (v)

Gingerbread and white chocolate cheesecake  
Clementine sorbet

Ice Creams | Sorbets Maison (v/ve)

Selection of French Cheeses  
*£10 supplement*



# LE PONT DE LA TOUR

## PRESTIGE MENU

£99 PER PERSON

### Entrées

Smoked mackerel pate  
Horseradish, lemon confit, sourdough toast

Beef carpaccio  
Confit artichokes, truffle mayonnaise

Velouté of curried parsnip  
Puy lentils, parsnip crisps (ve)

### Plats Principaux

Roast challan duck  
Braised black plums, cavolo nero, red wine jus

Roast Cornish cod loin  
Pomme de terre, savoy cabbage, golden raisins, Beurre noisette

Pithivier of butternut squash  
Portobello mushroom and spinach, truffle sauce (ve)

### Desserts

Manjari chocolate and praline choux a la crème  
Fromage blanc sorbet

Salted caramel custard tart  
Liquorice ice cream (v)

Toasted pain d'épice  
Poached pear, fourme d'ambert, truffled honey

Selection of French Cheeses  
*£10 supplement*