



LE PONT DE LA TOUR

New Year's Eve MENU

VELOUTÉ DUBARRY

Cauliflowers velouté, Perigord black truffle, croutons

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TERRINE DE LAPIN ET CANARD

Rabbit and duck terrine, truffle, grape mustard,
toasted sourdough

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FLETAN

Seared halibut, pomme puree, samphire,
champagne and caviar velouté

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CHEVREUIL

Haunch of wild roe deer, parsnip purée, braised red cabbage,
fondant potato, Devil sauce

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MANDARINE

White chocolate and mandarin parfait,
yuzu and finger lime caviar sorbet

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CAFÉ ET PETITS FOURS

Tea, coffee and petits fours

six courses - £200 per person