LE PONT DE LA TOUR

CHRISTMAS CRACKERS INCLUDED
FOR EVERYONE TO ENJOY

FESTIVE CHILDREN'S MENU

£65 PER PERSON

ENTRÉE

Saumon Fumé
London oak smoked salmon, crème fraîche, blinis, caper berries

OR

Velouté Dubarry
Creamy cauliflower velouté, beetroot and goat's cheese Parisian gnocchi, croutons (v/vg)

PLAT PRINCIPAL

Christmas Turkey
Suffolk Bronze turkey ballotine, black truffle, pig in blankets, Brussels sprouts, carrots, roast potatoes, Périgourdine sauce

OR

Tarte au Comté
Comté cheese tart, leek compote, Granny Smith and lambs lettuce, black truffle dressing (v)

DESSERT

Crème Brûlée
Vanilla crème brûlée, lemon madeleines (v)

OR

Bûche de Noël
Frozen blood orange and white chocolate Christmas Yule log parfait (v)

DISCOVER MORE

WWW.LEPONTDELATOUR.CO.UK
@LEPONTDELATOURLDN

(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free | (v on request) - Vegetarian on request (vg on request) - Vegan on request | (gf on request) - Gluten free on request

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 13.5% (15% for private dining) service charge will be added to your final bill.