



LE PONT DE LA TOUR

New Year's Eve MENU

VELOUTÉ DUBARRY

Cauliflowers velouté, Perigord black truffle, croutons

~

TERRINE DE LAPIN ET CANARD

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

~

FLETAN

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

~

CHEVREUIL

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

~

MANDARINE

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

~

CAFÉ ET PETITS FOURS

Tea, coffee and petits fours

six courses - £200 per person



LE PONT DE LA TOUR

New Year's Eve VEGAN MENU

VELOUTÉ DUBARRY

Cauliflowers velouté, Perigord black truffle, croutons

~

BALLOTINE DE POIREAUX

Leeks and Nori ballotine, ravigote dressing,
toasted sourdough

~

AUBERGINE

Miso glazed Japanese aubergine, courgette gremolata,
coconut yoghurt, burnt red pepper purée

~

RISOTTO

Wild mushrooms and Perigord black truffle risotto,
smoked celeriac espuma, chervil

~

MANDARINE

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

~

CAFÉ ET PETITS FOURS

Tea, coffee and petits fours

six courses - £200 per person